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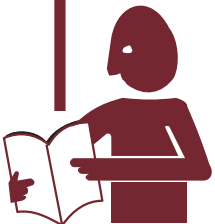
503



SUPPLEMENTAL SERVICE INSTRUCTIONS

*WVF-886
WVF-886RW
and
WVF-886RWT*

**ELECTRIC
FRYER
with
VENTLESS
HOOD
SYSTEM**



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TECHNICAL CONTENT OF THIS MANUAL IS DESIGNED FOR
USE BY QUALIFIED PROFESSIONAL TECHNICIANS ONLY.

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PRECAUTIONS AND GENERAL INFORMATION



WARNING: RISK OF INJURY

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.



WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a qualified technician. Some procedures involve exposed live circuits. Use all due caution to avoid contact with live electric circuits. Failure to follow this warning can result in severe electrical shock.



WARNING SLIP / FALL HAZARD SPILLED OIL

DO NOT OPERATE UNLESS THE GREASE CUP AND TROUGH ARE INSTALLED. Oil and moisture will drip onto the floor and falls may result. Death or serious injury may result from slipping and falling



CAUTION: RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance will result if these instructions are not followed.

This appliance is intended for use in commercial establishments only.

This appliance is intended to prepare food for human consumption. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

DO NOT splash or pour water on, in or over any controls, control panel or wiring.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician. All service to the fire suppression system must be performed by an authorized Ansul® agency.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

IMPORTANT INSTALLATION NOTE:

6" clearance is required from back and sides of the appliance to any combustible or non-combustible surface.

This installation requires a minimum ceiling height of 96" in order to maintain adequate airflow.

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GENERAL

SPECIFICATIONS

| MODEL | VOLTS | WATTS | AMPS 3Ø | | | | AMPS 1Ø | POWER SUPPLY CORD |
|-------------------------|-------|-------|---------|----|----|---|---------|----------------------|
| | | | L1 | L2 | L3 | N | | |
| WVF-886 | 208 | 12000 | 33 | 32 | 33 | - | 58 | NEMA 15-60P |
| | 240 | 12000 | 29 | 28 | 29 | - | 50 | |
| WVF-886RW WVF-886RWT | 208 | 12720 | 37 | 32 | 37 | - | 61 | NEMA 15-60P |
| | 240 | 12900 | 29 | 28 | 29 | - | 54 | |

INTRODUCTION

This manual contains information needed to properly service and repair Wells Bloomfield free-standing electric fryer with ventless hood system. This manual applies to the following Wells Manufacturing models:

WVF-886
WVF-886RW
WVF-886RWT

For installation, operation and maintenance instructions, refer to Operation Manual p/n 304989.

FEATURES & OPERATING CONTROLS

GENERAL

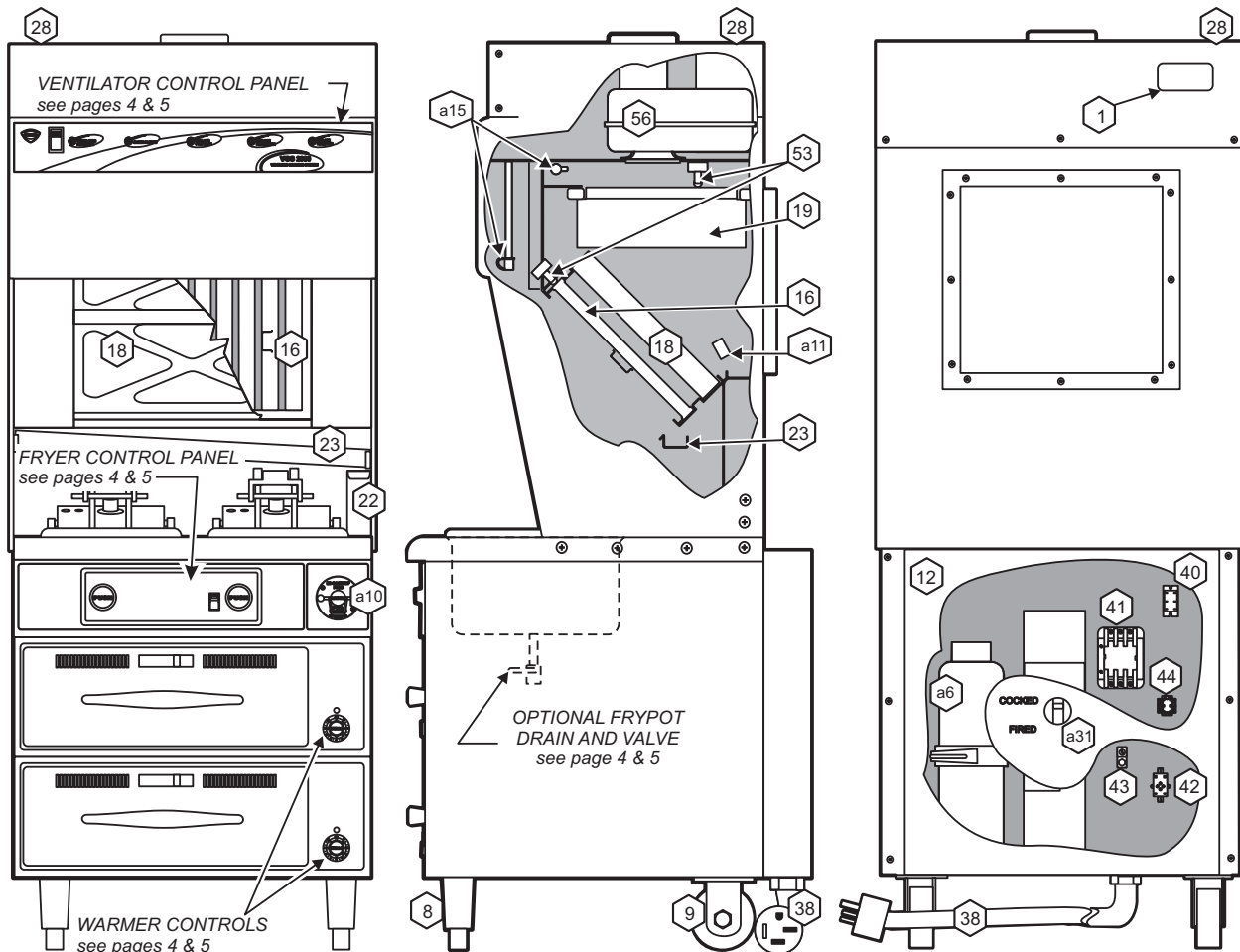


Fig. 1 Ventilator Section Operating Features & Controls

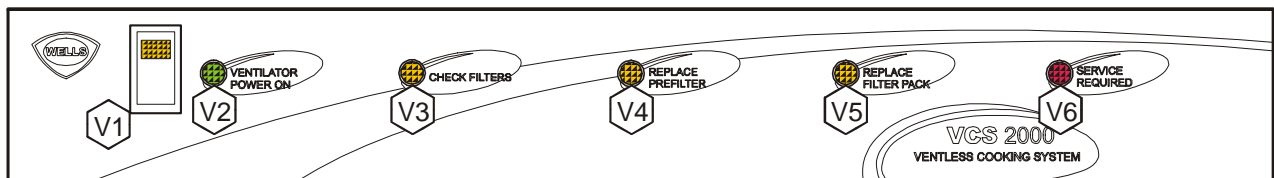


Fig. 2 Ventilator Section - Controls & Indicator Lights

FEATURES & OPERATING CONTROLS (continued)

GENERAL

| ITEM | DESCRIPTION | COMMENT |
|---|--|---|
| VENTILATOR SECTION | | |
| 1. | NAMEPLATE | Lists Manufacturer, Model and Serial Number information. Also lists electrical specifications. |
| a6. | FIRE SUPPRESSION AGENT TANK (1.5 gal.) | Container for Ansul TM Low-pH liquid fire suppression liquid. |
| 8. | ADJUSTABLE (FRONT) LEG | Allows the unit to be leveled. |
| 9. | RIGID (REAR) CASTER | Allows the unit to be easily positioned by lifting the front of the unit slightly. |
| a10. | MANUAL PULL STATION | Provides a means of manual activation of the fire suppression system. PULL ONLY IN CASE OF FIRE! |
| a11. | FUSIBLE LINKS | Automatically activates fire suppression system in the event of fire in the fryer. |
| 12. | LOWER REAR ACCESS PANEL | Allows access to Ansul [®] fire suppression agent tank (a6) and controls also access to main power contactor (41). |
| a15. | DISCHARGE NOZZLE | Fire suppression media discharges here (2 places). |
| 16. | GREASE BAFFLE | Extracts and drains most grease and moisture from the air flow. |
| 18. | PRE-FILTER ASSEMBLY | Comprises the PRE-FILTER FRAME and a replaceable PRE-FILTER. Stops larger particles of grease from reaching the FILTER PACK for reduced maintenance costs. |
| 19. | HEPA/CHARCOAL FILTER PACK | Stops most grease and smoke particles. Also assists in some cooking odor removal. |
| 22. | GREASE CUP | Collects grease/moisture drained from grease trough (23). |
| 23. | GREASE TROUGH | Directs grease/moisture removed by grease baffle to grease cup. |
| 28. | VENTILATOR EXHAUST DUCT | Exit point for ventilator airflow - on top left rear of unit. DO NOT BLOCK |
| a31. | STATUS INDICATOR | Displays status of fire suppression system (<i>COCKED</i> - <i>FIRE</i> D). If <i>FIRE</i> D, a buzzer will sound continuously. |
| 38. | POWER CORD (WHEN PROVIDED) | 6' cord and cap. Plug for NEMA 15-60R (receptacle by user). |
| 40. | WARMER RELAY | Provides power to roll warmer section. Energized at all times except during fire safety shut-down. |
| 41. | POWER CONTACTOR | Energizes fryer only while ventilator section is sensed as operational. |
| 42. | BUILDING FIRE ALARM RELAY | Reports fire alarm condition to building fire management system. |
| 43. | GROUND LUG | Ground wire of power cord connects here. |
| 44. | INTERLOCK TERMINAL | Provides connection for shut-down control by building fire management system. |
| 53. | FILTER INTERLOCK SWITCHES | Proper installation of grease baffle and filter pack close these switches in ventilator sensor circuit. |
| 56. | VENTILATOR FAN | Provides air movement for ventilation. |
| VENTILATOR CONTROL AND INDICATOR PANEL | | |
| V1 | POWER SWITCH | Energizes blower motor. If, after 10 seconds, proper conditions are met, appliance is energized. |
| V2 | POWER ON INDICATOR | GREEN. Glows when POWER switch is ON. |
| V3 | CHECK FILTERS ALARM INDICATOR | AMBER. Glows if one or more filters are out of position. Check all filters and baffles for proper installation. |
| V4* | REPLACE PREFILTER ALARM INDICATOR | AMBER. Glows when PREFILTER is approaching the end of its service life and must soon be replaced. |
| V5* | REPLACE FILTER PACK ALARM INDICATOR | AMBER. Glows when FILTER PACK is approaching the end of its service life and must soon be replaced. |
| V6* | SERVICE REQUIRED ALARM INDICATOR | RED. Glows when PREFILTER and/or FILTER PACK has reached the end of its service life and is too loaded to allow sufficient air flow. Filter MUST be replaced. Appliance is <i>SHUT DOWN</i> until expended filters are replaced. |

FEATURES & OPERATING CONTROLS (continued)

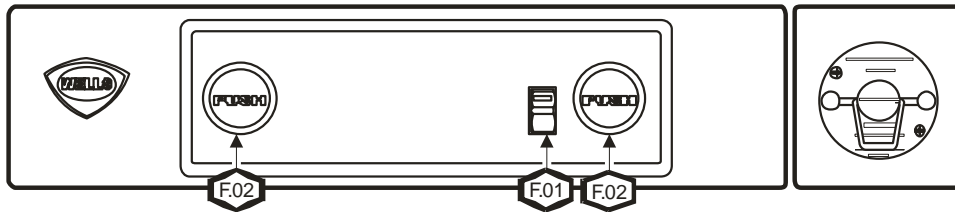


Fig. 3 Fryer Section - Front Panel Controls

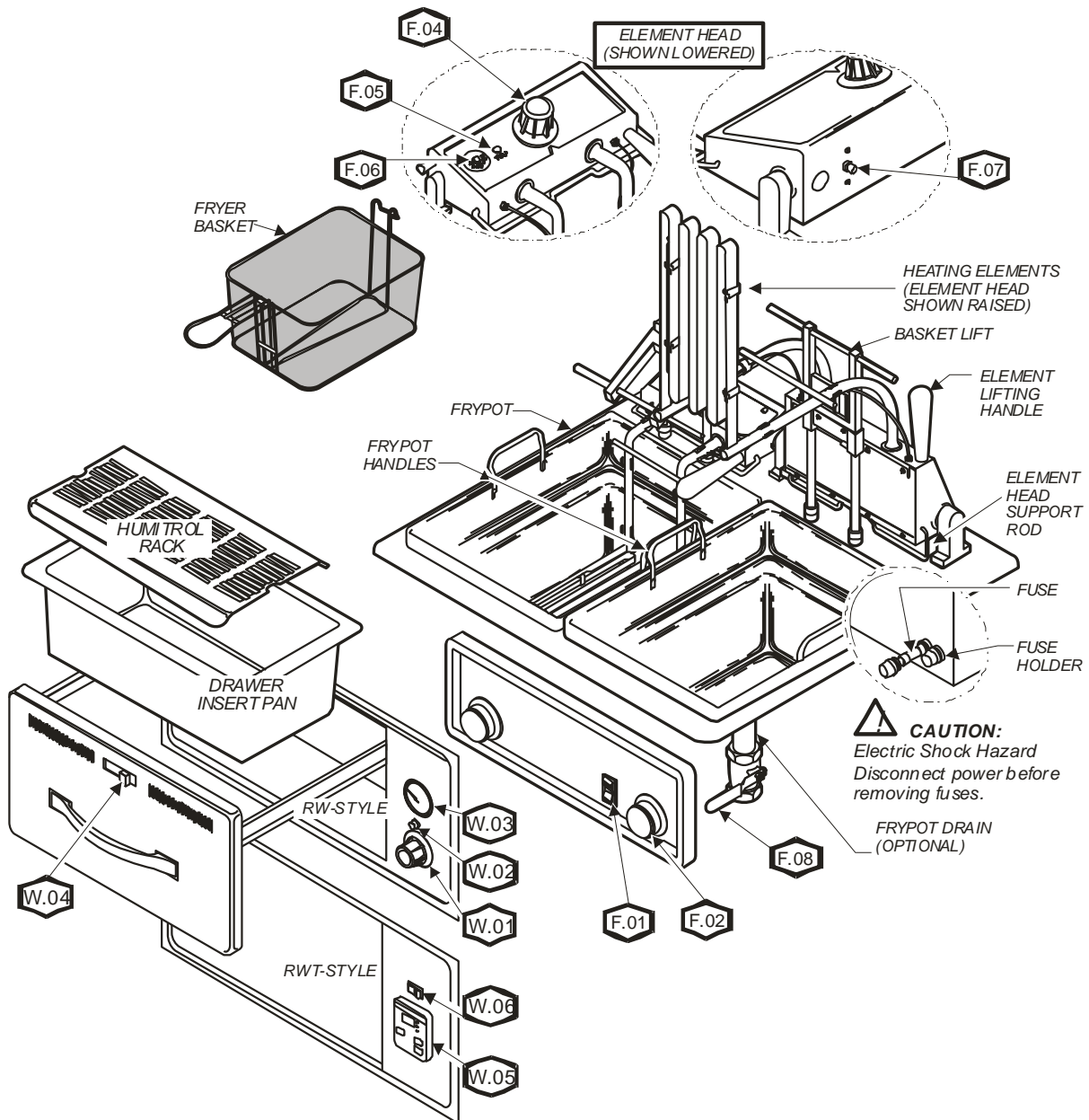


Fig. 4 Fryer & Drawer Warmer - Operating Features & Controls

FEATURES & OPERATING CONTROLS (continued)

GENERAL

| ITEM | DESCRIPTION | COMMENT |
|------|-------------|---------|
|------|-------------|---------|

FRYER SECTION CONTROLS

| | | |
|------|--------------------------------|--|
| F.01 | POWER SWITCH | Turns fryer section ON or OFF . |
| F.02 | TIMER | Set to desired time, press to lower basket and begin timed cook cycle. |
| F.04 | TEMPERATURE CONTROL THERMOSTAT | Set to desired cooking temperature. |
| F.05 | HEAT INDICATOR | AMBER. Glows when heating element is energized. |
| F.06 | TROUBLE INDICATOR | RED. Glows if safety thermostat is tripped. |
| F.07 | HI-LIMIT RESET | Allows hi-limit safety thermostat to be reset after oil has cooled below 400°F. |
| F.08 | DRAIN VALVE | Optional frypot drain. Valve is 1/4-turn ball valve. NOTE: Drain not available on RW (roll warmer) units |

OPTIONAL DRAWER WARMER SECTION CONTROLS

RW-STYLE

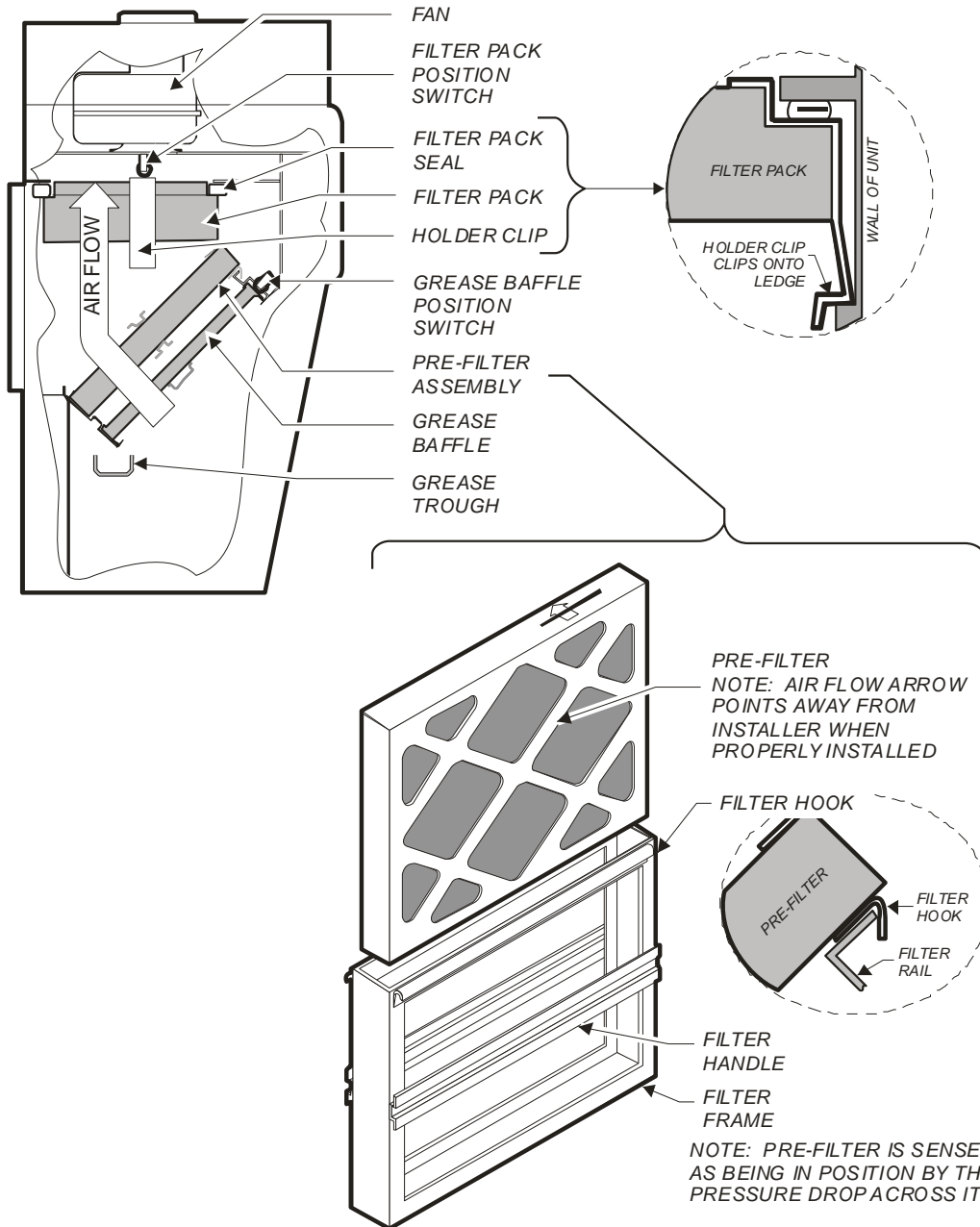
| | | |
|------|----------------------------|---|
| W.01 | WARMER TEMPERATURE CONTROL | Infinite switch control of one warmer drawer. |
| W.02 | POWER ON INDICATOR | AMBER. Glows when associated control is turned ON . |
| W.03 | THERMOMETER (OPTIONAL) | Shows temperature in warmer drawer. Must be ordered at time of initial equipment build. |
| W.04 | HUMIDITY CONTROL | Slide control of shutters to control air circulation within the warmer drawer. |

RWT-STYLE

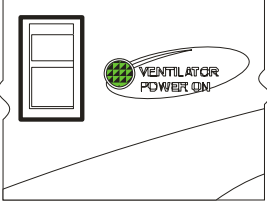
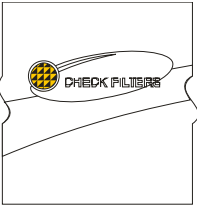
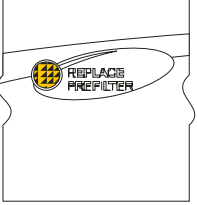
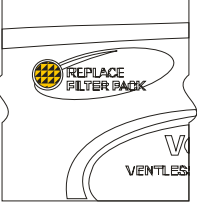
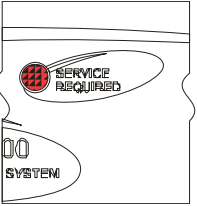
| | | |
|------|---------------------|---|
| W.05 | CONTROL MODULE | Adjust setpoint, view setpoint and actual temperatures. |
| W.06 | WARMER POWER SWITCH | Energize individual drawer warmer. |

HOOD SECTION - FILTER ARRANGEMENT

VENTILATOR HOOD



HOOD SECTION - SERVICE INDICATOR LIGHTS

| | | |
|---|---|---|
|  | POWER SWITCH | <p>Energizes the ventilator section. When all three filters are sensed as being in their proper position, and sufficient airflow is proven, the cooking appliance contactor is energized.</p> |
| | INDICATOR LIGHT (GREEN) VENTILATOR POWER ON | <p>When lit, indicates that electrical power is available, and that the power switch (V.01) is turned <i>ON</i>.</p> |
|  | INDICATOR LIGHT (AMBER) CHECK FILTERS (POSITION) | <p>When lit, indicates that the BAFFLE, PRE-FILTER and/or FILTER PACK is not in its proper position, or that an interlock switch is out of adjustment. Controlled by: Plunger switches position monitors for Filter Pack and Grease Baffle; and, vacuum switch S3 for Pre-Filter.</p> |
|  | INDICATOR LIGHT (AMBER) REPLACE PREFILTER | <p>When lit, indicates that the pre-filter is approaching the end of its service life. ALWAYS HAVE A SPARE PRE-FILTER ON HAND FOR QUICK REPLACEMENT. Controlled by vacuum switch S1.</p> |
|  | INDICATOR LIGHT (AMBER) REPLACE FILTER PACK | <p>When lit, indicates that the filter pack is approaching the end of its service life. REPLACE FILTER PACK PROMPTLY! Controlled by vacuum switch S2.</p> |
|  | INDICATOR LIGHT (RED) SERVICE REQUIRED | <p>Indicates that either the pre-filter or the filter pack is individually clogged (the individual indicator light may be lit), or that the the airflow drop across both filters is critical. As a cost saving measure, always change a dirty pre-filter first (when lights V.04 & V.05 are <i>not lit</i>, and red light V.06 is <i>on</i>). Note: <i>Power to the cooking appliance will be de-energized whenever this RED “SERVICE REQUIRED” indicator light is lit.</i> When lit, the air flow is insufficient to meet appliance vapor capture levels requirements. Controlled by vacuum switch S4.</p> |

VENTILATOR HOOD

HOOD SECTION - OPERATIONAL NOTES



WARNING: FIRE AND HEALTH HAZARDS

DO NOT bypass or attempt to bypass the filter placement interlocks. Operating the appliance without filters properly in place will compromise the fire protection and air filtration capabilities of this unit. Serious personal injury and/or substantial property damage may result.

NOTICE:

Operating without all filters properly in place, and/or operating with filter placement interlocks defeated will void the manufacturer's warranty.

IMPORTANT:

NEVER wash the PREFILTER or FILTER PACK. This will shut down the cooking appliance. (Red "SERVICE REQUIRED" light will turn ON).

REPLACE PREFILTER and *REPLACE FILTER PACK* indicator lights provide a timely warning that a system shut-down is imminent. The actual time between the indicator light coming on and the loss of cooking appliance power will depend upon the cooking conditions.

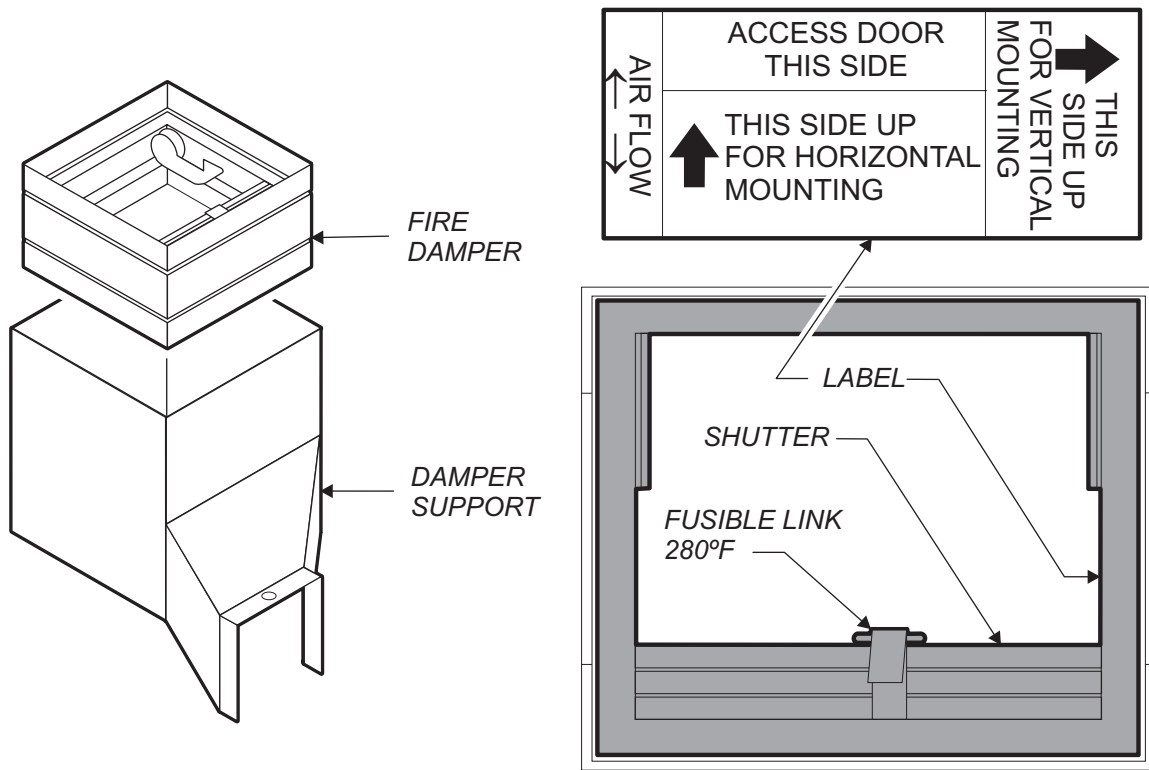
Anytime a dirty PRE-FILTER is replaced, the system airflow will increase. If the condition of the FILTER PACK is marginal, the *REPLACE FILTER PACK* light could then come on. If this happens, a fresh FILTER PACK must be installed within a reasonably short time. Loss of airflow through the old filter pack will soon cause a system shut-down when the airflow falls below minimum vapor capture levels.

KEEP SPARE FILTER PACKS ON HAND.

IMPORTANT: If you decide to "get the most" out of the old filter pack, and continue to use it until a system shut-down happens, it is advisable to have a fresh filter pack readily at hand, and have someone available who is capable of replacing it. Otherwise, you may experience an extended down time, with consequent associated loss of business.

The manufacturer assumes no liability for loss of business due to a system shutdown caused by a dirty pre-filter and/or filter pack (i.e. red *SERVICE REQUIRED* light is on), when the user fails to have the proper replacement pre-filter and/or filter pack on hand.

HOOD SECTION - OPERATIONAL NOTES (continued)



VENTILATOR HOOD

FIRE DAMPER INSTRUCTIONS

1. The FIRE DAMPER is accessible by removing the TOP PANEL. The FIRE DAMPER sets in the DAMPER SUPPORT and may be removed by lifting straight up.
2. The FIRE DAMPER normally needs no maintenance. If it becomes heavily contaminated with dust and/or grease, it must be replaced.
3. If the FIRE DAMPER malfunctions or if the fusible link releases, the manufacturer recommends that the entire FIRE DAMPER ASSEMBLY be replaced.
4. Reinstall the FIRE DAMPER with the "THIS SIDE UP FOR HORIZONTAL MOUNTING" arrow pointing away from the BLOWER.

IMPORTANT:

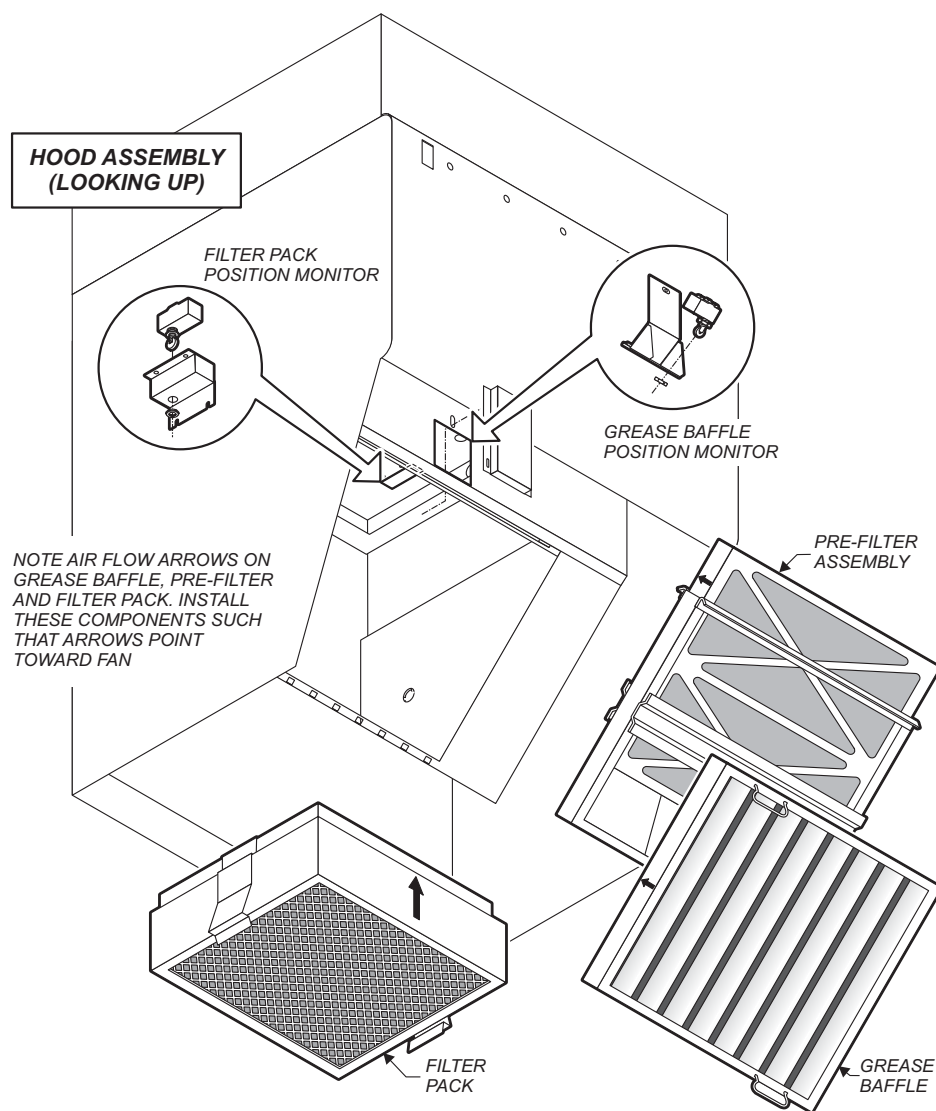
Replace the entire fire damper assembly if the link trips, or if the damper mechanism becomes heavily contaminated with dust and/or grease.

While the fusible link alone may be replaced, once the damper has tripped it may no longer function reliably.

Contact factory for pricing and availability.

HOOD SECTION - FILTER SYSTEM

VENTILATOR HOOD



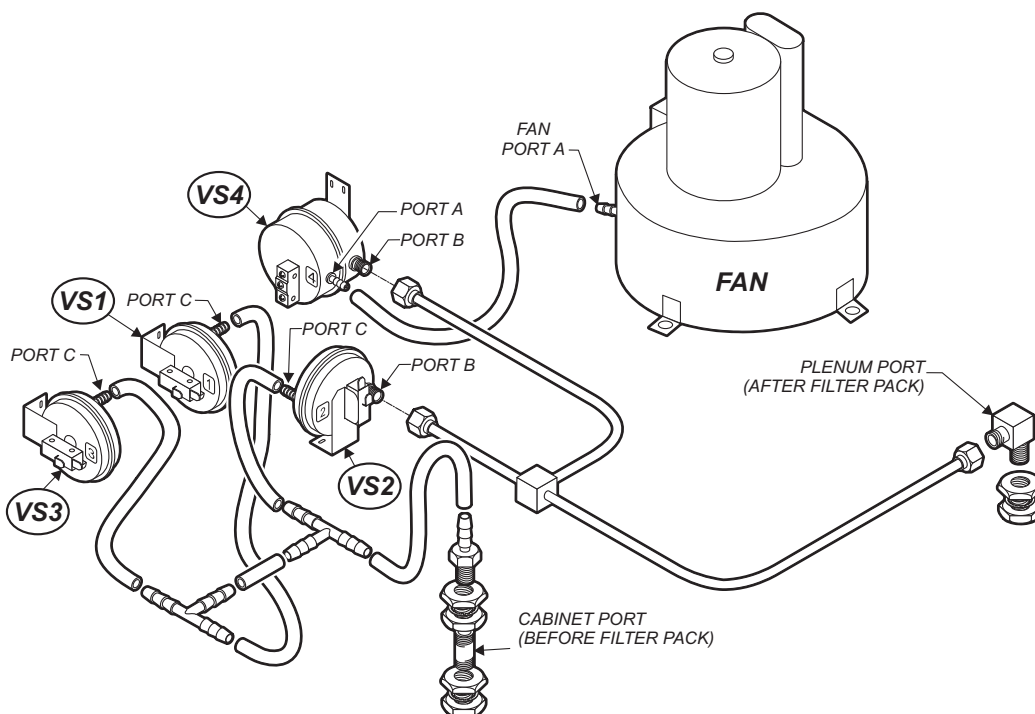
NOTE:

Change the pre-filter as soon as the "REPLACE PRE-FILTER" indicator glows in order to extend the service life of the filter pack.

NOTE:

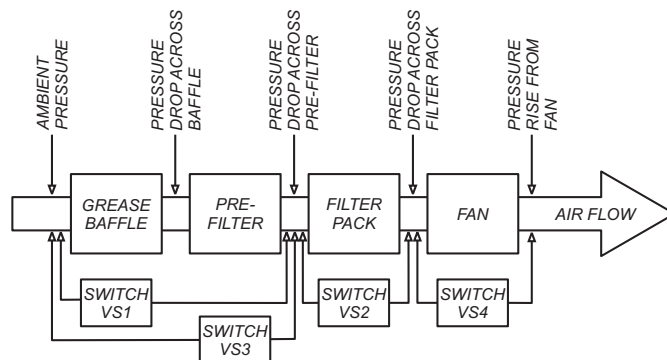
The charcoal portion of the filter pack is an aid in controlling cooking odors only. It will not completely eliminate such odors.

1. The GREASE BAFFLE separates grease particles and water vapor from the air stream by the centrifugal force of the air moving through its inter-leaved baffle plates. Ejecta is collected in the GREASE CUP through drain holes in the baffle frame and cabinet. The GREASE BAFFLE POSITION MONITOR plunger switch controls electric power to the ventilator fan.
2. The PRE-FILTER is composed of a replaceable media filter and a filter-retaining gage. The pre-filter captures the bulk of grease vapors. Pre-filter position is monitored by a vacuum switch, which is in the control circuit of the cooking appliance contactor.
3. The FILTER PACK is composed of a high-efficiency filter to capture grease vapors down to a very small particle size; and, an activated charcoal filter to help control cooking odors. The FILTER PACK POSITION MONITOR plunger switch is in the control circuit of the cooking appliance contactor.



SWITCH FUNCTION

- VS1 PRE-FILTER POSITION MONITOR**
Unit will not function unless a pre-filter is properly installed, as sensed by the pressure drop across it. Pressure drop across the pre-filter must exceed setting before cooking appliance is energized. Insufficient pressure drop will illuminate "CHECK FILTER" indicator.
- VS2 FILTER PACK ALERT**
Will illuminate "REPLACE FILTER PACK" indicator if pressure drop across the filter pack exceeds setting.
- VS3 PRE-FILTER ALERT**
Will illuminate "REPLACE PRE-FILTER" indicator if pressure drop across the pre-filter exceeds setting.
- VS4 AIR FLOW MONITOR**
Pressure drop must exceed setting before cooking appliance is energized. As filters become plugged, airflow decreases. Beyond the useful life of the filters, air flow will be insufficient to maintain the required pressure drop, which will shut-down ventilator fan and cooking appliance and illuminate "SERVICE REQUIRED" indicator.

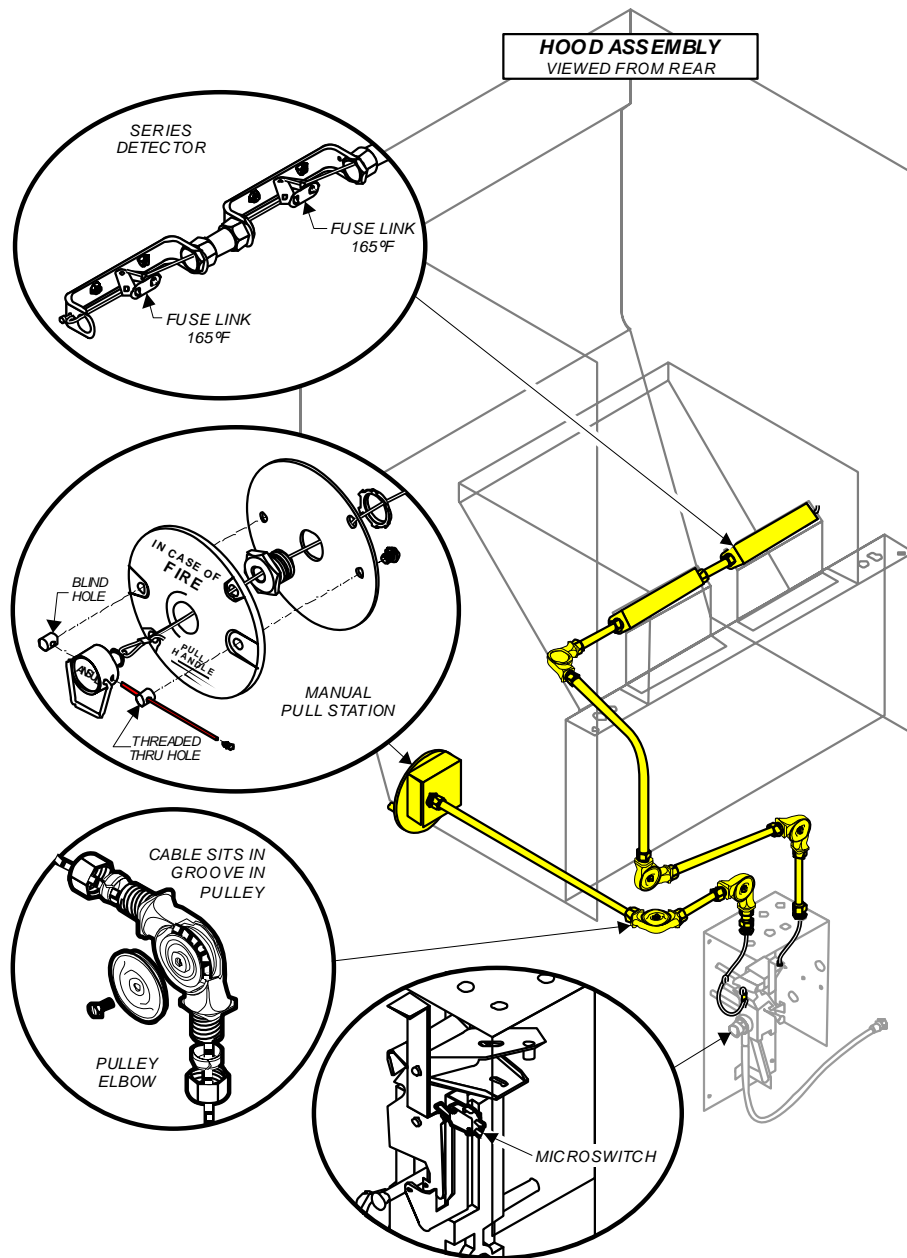


IMPORTANT:

Vacuum switch settings are factory set, and are not adjustable.

HOOD SECTION - ANSUL® FIRE DETECTION SYSTEM

VENTILATOR HOOD

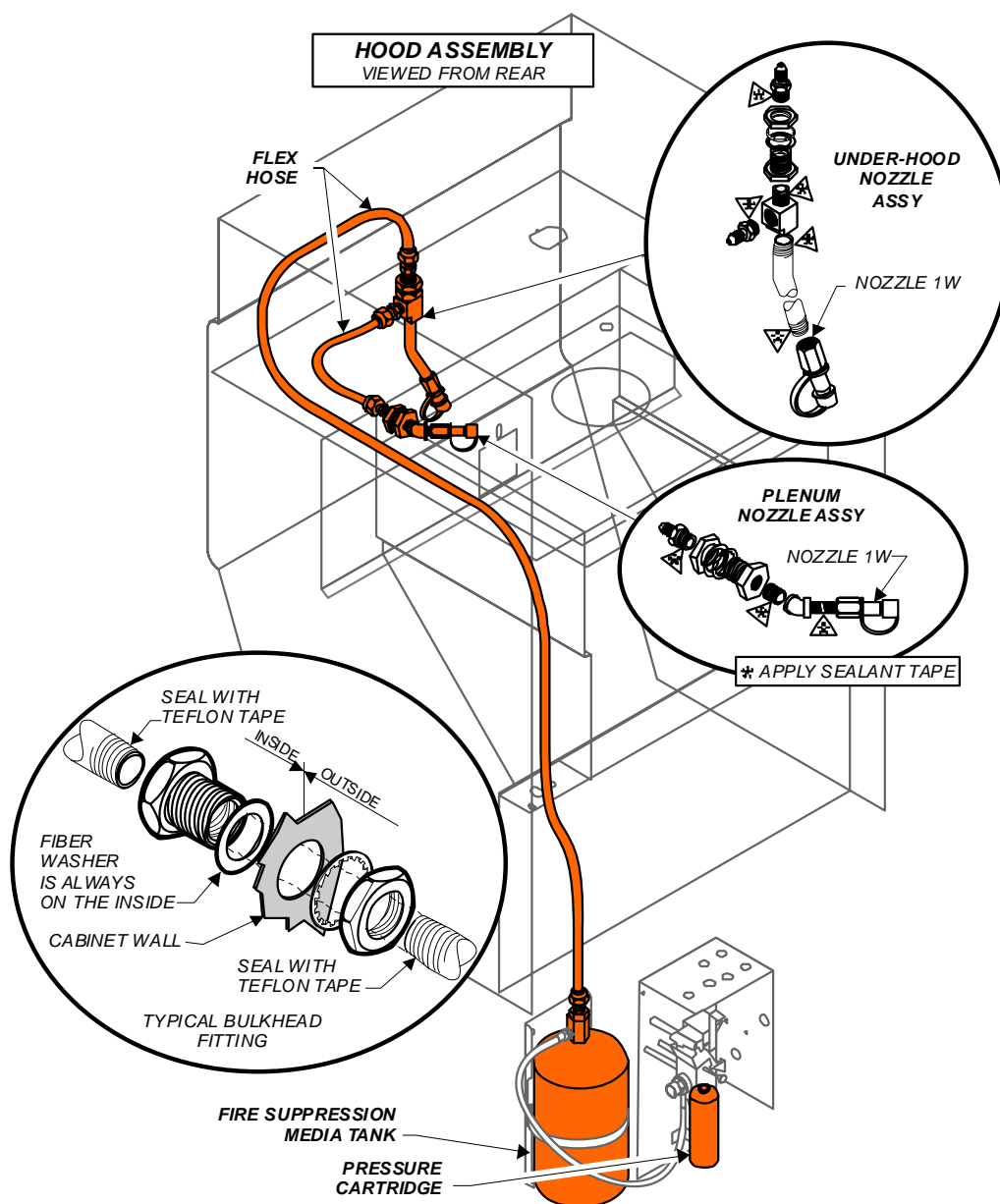


IMPORTANT:

All servicing of the fire detection system to be performed by an authorized Ansul® agent only.

1. Cooking appliance protected by two series detectors with 165°F fusible links.
2. Fire suppression system may be activated by the manual pull station on the front of the unit, or by a remote manual pull station if installed.
3. A microswitch in the Ansul® Automan assembly allows connection to a building fire alarm system.

HOOD SECTION - ANSUL® FIRE SUPPRESSION SYSTEM



VENTILATOR HOOD

1. Actuation of the Ansul® system will cause the pressure cartridge seal to be punctured, which will pressurize the 1.5 gallon media tank. Fire suppression media will be forced through the piping where it will spray from the various nozzles.
2. The cooking appliance surface is protected by a type 1W nozzle.
3. The plenum area between the filters and the fan is protected by a single type 1W nozzle.
4. The pressure integrity of the plenum bulkheads is maintained by the use of compression fittings at the piping penetrations.
5. Nozzles are protected from grease contamination by press-on silicone rubber caps.

IMPORTANT:

All servicing of the fire suppression system to be performed by an authorized Ansul® agent only.

HOOD SECTION - TROUBLESHOOTING SUGGESTIONS

| SYMPTOM | POSSIBLE CAUSE | SUGGESTED REMEDY |
|---|--|--|
| Entire unit inoperative No lights glow No buzzer sounds | Unit unplugged. | Plug power cord into receptacle |
| | Circuit breaker off or tripped | Reset circuit breaker |
| | Damaged power cord | Replace power cord |
| | Damaged power switch | Check switch. Replace as req'd. |
| | External interlock jumper loose or damaged (unit is not connected to building fire control system) | Check jumper. Repair or replace as required |
| | External interlock open (unit connected to building fire control system) | Locate and rectify open circuit condition in building fire control system. |
| Cooking appliance inoperative "POWER" light on hood ON. Vent fan working ok with no service | Contactor, wiring or connectors damaged | Replace contactor Repair wiring |
| Cooking appliance inoperative "POWER" light on hood ON. Vent fan working OK. "SERVICE REQUIRED" light ON | Vacuum line to switch VS4 restricted | Check for restriction in vacuum line to switch. |
| | Vacuum switch VS4 open or defective | Check vacuum switch VS4. Replace as req'd. |
| | Vacuum pickup port in plenum, or vacuum port on blower plugged | Clean vacuum ports NOTE: Vacuum port in plenum may appear as a place to attach a nozzle. Do not attach a nozzle here. It will block the vacuum signal (see pg 11). |
| | Fire damper tripped | Replace fire damper NOTE: While the fusible link alone may be replaced, once the damper has tripped it may no longer function reliably. |
| Vent fan working OK, but amber "CHECK FILTERS" light stays ON | Grease baffle and/or filter pack position switch(es) open | Missing or un-seated filter assy. Reseat filter or adjust interlock switch. |
| | Vacuum switch VS1 open or damaged | Be sure pre-filter is hooked in position. Check for damaged vacuum line, or one that is disconnected at the vacuum switch or pick-up port. Also check port for grease contamination. |

VENTILATOR HOOD

SV503 Service Manual WVF-886(RW)

HOOD SECTION - TROUBLESHOOTING SUGGESTIONS (continued)

| SYMPTOM | POSSIBLE CAUSE | SUGGESTED REMEDY |
|---|--|---|
| Vent fan working OK, but amber "REPLACE PREFILTER" light ON. | Prefilter is at end of service life | Replace prefilter |
| | Vacuum Switch VS3 damaged | Replace vacuum switch VS3 |
| "REPLACE PREFILTER" light turns on some of the time. | Pre-filter frame not hooked in position at top | Hook metal pre-filterframe at top to prevent air blowing around filter |
| | Pre-filter position switch SW1 misadjusted or damaged. | Check switch SW1, adjust or replace |
| | Prefilter is nearing end of service life | Replace prefilter |
| "REPLACE FILTER PACK" light ON. | Filter pack nearing end of its service life | Replace filter pack |
| | Filter pack vacuum switch VS2 lines restricted or switch damaged. | Check switch VS2, repair vacuum lines or replace switch. |
| Vent fan not operating and buzzer is sounding. | Appliance newly installed and Ansul® system not yet charged. | Check status of Ansul® system at rear of unit, if fired, call Ansul® Service Distributor for set-up. |
| | Ansul® system has been set off by overtemp condition, or manual pull station has been activated. | Check status of Ansul® system at rear of unit, if fired, call Ansul® Service Distributor for replacement of fire suppression agent and propellant. If fuse link has been activated, it must be replaced prior to re-cocking the Ansul® system. |
| Vent fan not operating. Buzzer silent. Green "POWER" light ON. Amber "CHECK FILTER" light and red "SERVICE REQUIRED" light ON. | Grease baffle not installed | Install grease baffle. |
| | Grease baffle position switch SW2 misadjusted or damaged. | Check switch SW2, adjust or replace |

VENTILATOR HOOD

FRYER SECTION - PERIODIC CLEANING



CAUTION: BURN HAZARD

Be sure frypot and elements are dry before returning unit to service. Water left in the frypot will boil off when heating, splattering hot oil.



CAUTION: BURN HAZARD

Before cleaning, ALWAYS:

- Disconnect fryer from electric power and allow to cool.
- Drain the oil and wipe out the frypot.

Periodic cleaning is necessary to remove carbonization from the elements and frypot.

Frypot may be cleaned by the method described at right, or with a commercial frypot cleaner. Be sure to follow the manufacturer's directions.

PERIODIC CLEANING

Add 1/2 cup of granulated dishwasher detergent to frypot. Fill with water to the MAX OIL line.

Lower the element into the frypot and set the control knob to 225°F

Boil the mixture for five minutes. Turn the control knob to OFF. Allow the mixture to set in the frypot overnight.

After the soak period, raise the elements and remove any remaining carbonization with a stiff bristle brush. Be careful that the capillary tubes of the thermobulbs are not moved or damaged during cleaning.

Drain the frypot and wash with warm water and mild detergent.

Reinstall the frypot in the fryer. Add 1 quart of vinegar, then fill to the MAX OIL line with cold water.

Lower the elements into the vinegar solution. Allow to set for 15 minutes.

Drain the frypot and rinse with clean water. Dry the frypot and elements thoroughly before returning the fryer to operation.

IMPORTANT: Nickel plated frypot must be dried completely in order to prevent rusting, and to eliminate water contamination of the cooking oil.

FRYER SECTION - DISPOSAL OF USED OIL



DANGER: BURN HAZARD

Contact with hot oil will cause severe burns. Allow the fryer to cool before cleaning. Always wear protective clothing and heat resistant gloves when handling hot oil.

| | |
|--------------------|--|
| PREPARATION | Turn temperature control to <i>OFF</i> Allow fryer to cool completely before draining |
| FREQUENCY | Daily, or as needed |
| TOOLS | Container for disposal of used oil. |



CAUTION: BURN HAZARD

Allow fryer to cool completely before draining.

OIL DISPOSAL

1. Turn temperature control to OFF.
2. Allow the oil to cool to a safe temperature (120°F or 50°C).
3. Raise the element head and lift the frypot out of the fryer by the frypot handles.
4. Dispose of the used oil in an approved oil disposal receptacle, or filter the oil for reuse.
5. Wipe the frypot and reinstall in the fryer.

Procedure is complete.



CAUTION: SLIP AND FALL HAZARD

Clean up oil spills immediately. Slipping in oil can cause injury.



CAUTION: HEALTH HAZARD

Clean up oil spills immediately. Oil provides an environment for the growth of bacteria, which presents a health hazard.

FRYER

FRYER SECTION - REPLACE HEATING ELEMENT



CAUTION: BURN HAZARD

Allow fryer to cool before performing this service.

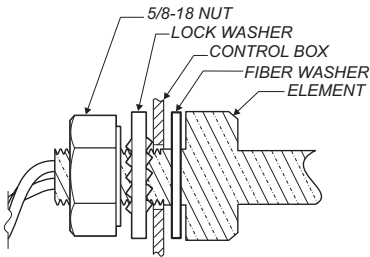


CAUTION: SHOCK HAZARD

Disconnect fryer from electric power before servicing.

IMPORTANT:

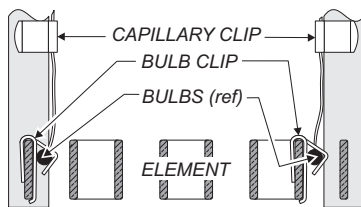
DO NOT damage the capillary tubes. If the tubes are pinched or kinked, they are not repairable.



Element Attachment

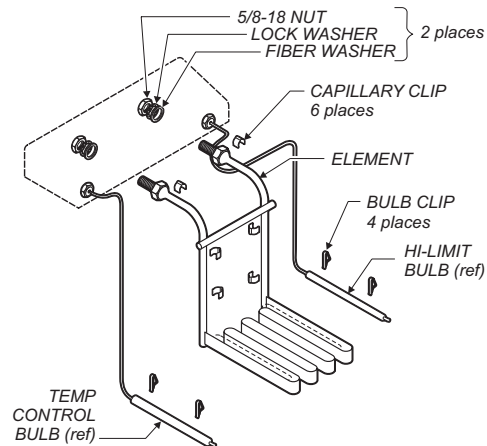
IMPORTANT:

Be sure thermobulbs are correctly seated in bulb clips. These clips hold the bulbs away from the element surface. Failure to properly position the clips will result in the immediate failure of the thermostat due to thermobulb damage.



*Cross-Section View of
Element and Thermobulbs*

Element Assembly



IMPORTANT: Disconnect from electric power and allow fryer to cool before servicing.

A. REMOVE ELEMENT HEAD FROM FRYER

Note: Some operations can be performed without removing the fryhead. However, doing so will ease access to components and fasteners.

1. Remove two screws holding either element head pivot. Remove pivot.
2. Lift element head assembly from fryer.
3. Remove bottom cover from control box.

B. DISCONNECT ELEMENT

1. Disconnect the wiring from the element terminals.
2. Note position of each thermobulb and the routing of the capillary tubes. Remove bulbs from element by removing two bulb clips and three capillary clips from each bulb.
3. Undo both holding nuts from terminal end of the element.
4. Withdraw the element from the control box.

C. INSTALL NEW ELEMENT

1. Wipe area around element openings in control box to remove any grease or other cooking debris.
2. Slide one fiber washer over each end of the new element.
3. Insert element into the control box. Slide a lock washer over each element, then thread on the holding nuts. Make sure the element is square with the control box. Tighten holding nuts.
4. Reconnect wiring to the element terminals.
5. Reinstall the thermobulbs. Be sure a bulb clip is in place at each end of the thermobulb.

NOTE: Control and HI-Limit thermobulbs may require different bulb clips. Refer to parts list for proper component.

Snap a bulb clip over the element to secure the bulb. Carefully route the capillary tube and secure with three capillary clips. Repeat for both bulbs.

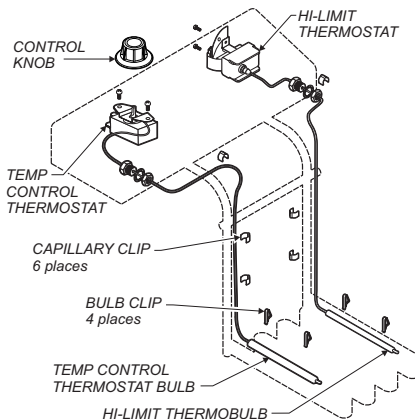
D. REINSTALL ELEMENT HEAD ON FRYER

1. For F-49, be sure the pivot washer is in place on the pivot brackets. While holding the support rod in the forward position, slide the element head assembly onto the fixed pivot. Reinstall the pivot removed in step A.

Test fryer for proper operation and return to service.

FRYER SECTION - REPLACE CONTROL OR HI-LIMIT THERMOSTAT

Thermostat Installation



IMPORTANT: Disconnect from electric power and allow fryer to cool before servicing.

A. REMOVE ELEMENT HEAD FROM FRYER

Note: Some operations can be performed without removing the fryhead. However, doing so will ease access to components and fasteners.

1. Remove two screws holding either element head pivot. Remove pivot.
2. Lift element head assembly from fryer.
3. Remove bottom cover from control box.

B. DISCONNECT THERMOSTAT

1. Remove the control knob if replacing the temperature control thermostat.
2. Remove the two screws holding the thermostat to the control box.
3. Note the position of the wiring. Disconnect the wiring from the thermostat terminals.
4. Note position of the thermobulb and the routing of the capillary tube. Remove the bulb from the element by removing two bulb clips and three capillary clips.
5. Undo the pass-thru fitting and withdraw the thermostat from the control box.

C. INSTALL NEW THERMOSTAT

1. Wipe area around pass-thru openings in control box to remove any grease or other cooking debris.
2. Undo nut and lock washer from pass-thru fitting of the new element. Insert the bulb from the inside of the control box.
3. Reconnect wiring to the thermostat terminals. Connect wiring then attach the thermostat to the control box.
4. Reinstall the thermobulbs. Slide two bulb clips over the bulb, spacing the clips 3/8" from each end of the bulb. Snap the bulb clips over the element, centering the bulb between element bends. Carefully route the capillary tube and secure with three capillary clips.
5. Carefully route capillary tube away from electrical terminals inside of the control box. Tighten the pass-thru fitting then seal the inside of the pass-thru fitting with hi-temp sealant.

D. REINSTALL ELEMENT HEAD ON FRYER (see page 16)

Test fryer for proper operation and return to service.



CAUTION:
BURN HAZARD

Allow fryer to cool before performing this service.

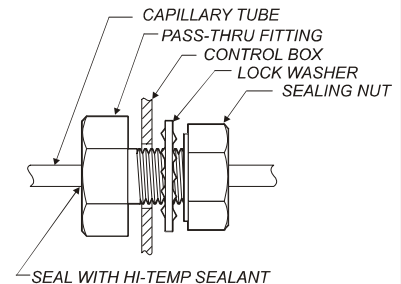


CAUTION:
SHOCK HAZARD

Disconnect fryer from electric power before servicing.

IMPORTANT:

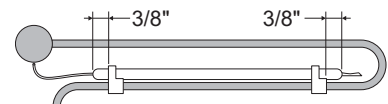
DO NOT damage the capillary tubes. If the tubes are pinched or kinked, they are not repairable.



Capillary Tube Pass-Thru Fitting

IMPORTANT:

Be sure bulb clips are properly positioned on bulb, and are clipped to element to maintain the gap between bulb and element. Failure to properly position the rings will result in the immediate failure of the thermostat due to thermobulb damage.



Bulb Clip Spacing

FRYER SECTION - REPLACE SPRING FOR FRYHEAD SUPPORT ROD



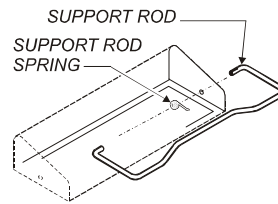
CAUTION: BURN HAZARD

Allow fryer to cool before performing this service.



CAUTION: SHOCK HAZARD

Disconnect fryer from electric power before servicing.



Support Rod Spring Installation

IMPORTANT: Disconnect from electric power and allow fryer to cool before servicing.

A. REMOVE ELEMENT HEAD FROM FRYER

Note: Some operations can be performed without removing the fryhead. However, doing so will ease access to components and fasteners.

1. Remove two screws holding either element head pivot.
Remove pivot.
2. Lift element head assembly from fryer.
3. Remove bottom cover from control box.

B. REMOVE BROKEN SPRING

1. Using a flat blade screwdriver or other suitable tool, pry the split end of the support rod to open the slot.
2. Remove and discard the broken spring parts.

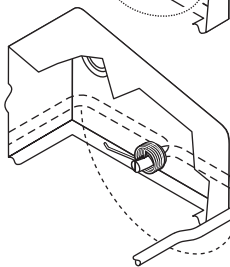
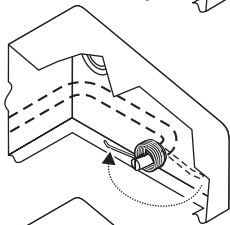
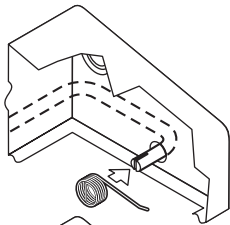
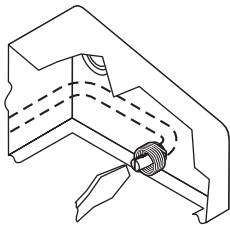
C. INSTALL NEW SPRING

1. Position the support rod toward the back (power cord) side of the control box, then slide the new spring over the split end of the support rod.
Note orientation: Long leg of spring at the top and pointing toward the front; short leg of spring in the slot.
2. Using pliers, squeeze the split end of the support rod to capture the spring.
3. Tension the spring by swinging the long leg clockwise, and allowing it to rest against the lip of the control box.

D. REINSTALL ELEMENT HEAD ON FRYER

1. While holding the support rod in the forward position, slide the element head assembly onto the fixed pivot. Reinstall the pivot removed in step A

Test fryer for proper operation and return to service.



Installation Sequence

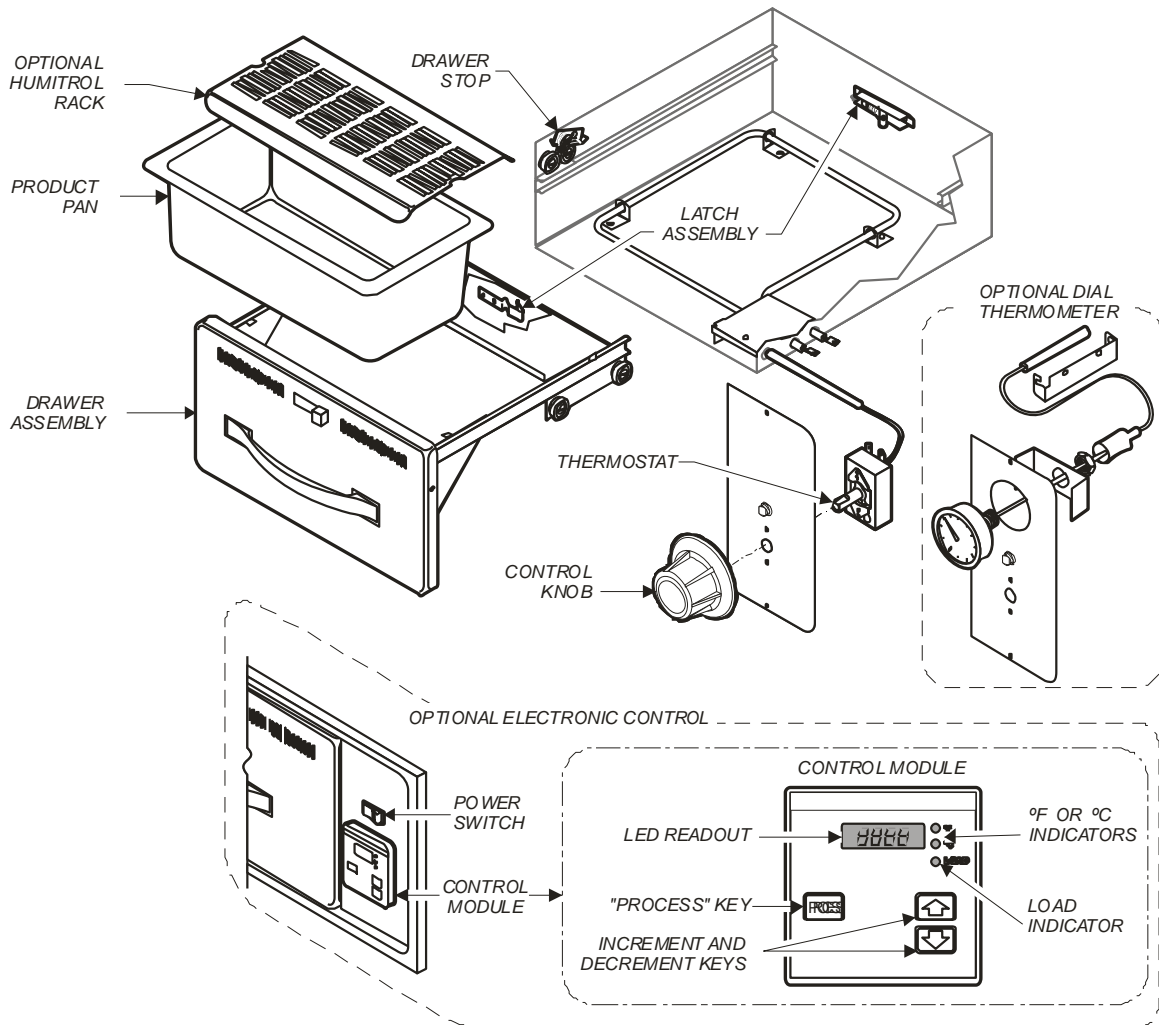
FRYER

FRYER SECTION - TROUBLESHOOTING SUGGESTIONS

| DESCRIPTION | POSSIBLE PROBLEM | SUGGESTED REMEDY |
|---|--|---|
| Fryer will not heat (both sections) | Unit not plugged in or circuit breaker tripped | Plug into proper receptacle Reset circuit breaker |
| | Ventilator not running | Press ventilator power switch ON |
| | Cooking appliance contactor not energized | Refer to hood section to troubleshoot ventilator problems |
| | Fryer power switch not ON | Press fryer heat switch ON |
| | Damaged internal component | Check wiring and connections |
| Fryer will not heat (one section) | Temperature control knob not set to desired temperature | Set to desired temperature |
| | Hi-limit safety tripped | Clean element, reset hi-limit |
| | Damaged internal component | Check thermostat, hi-limit, element, Check wiring and connections |
| Fryer will not maintain temperature | Control thermostat thermobulb contaminated with cooking debris | Clean element |
| Fryer leaks oil | Damaged frypot | Replace drain valve (if used) Replace frypot |
| Element head cannot be raised | Frypot out of position, or has excess cooking debris in bottom | Check frypot for position Clean frypot |
| Element head will not stay in the up position | Damaged hinge bracket, support rod or support rod spring | Replace damaged hinge Replace support rod and/or spring |
| Element head will not lower to cooking position | Support rod not moved from support position | Lift head slightly, then swing support rod fully forward |
| | Damaged hinge bracket or support rod | Replace damaged hinge Replace support rod |
| Basket lift will not move | Fuse(s) blown | Correct cause and replace fuse(s) |
| | Damaged internal component | Check timer, lift motor, microswitch Check lift mechanism components Check wiring and connections |
| Basket lift will not lower | Timer not set | Set to desired cook time |
| | Timer "PUSH" button not pushed | Push to start |
| | Damaged internal component | Check timer, lift motor, microswitch Check lift mechanism components Check wiring and connections |
| Basket lift will not raise | Lift shaft seal(s) contaminated with grease | Clean or replace seals |
| | Lift cam loose on motor shaft | Tighten lift cam set screw |
| | Damaged internal component | Check timer, lift motor, microswitch Check lift mechanism components Check wiring and connections |

FRYER

DRAWER WARMER SECTION - OPERATIONAL NOTES



CAUTION: BURN HAZARD

Interior of drawer warmer cavity will be hot during operation. Allow unit to cool before performing any service.

NOTE:

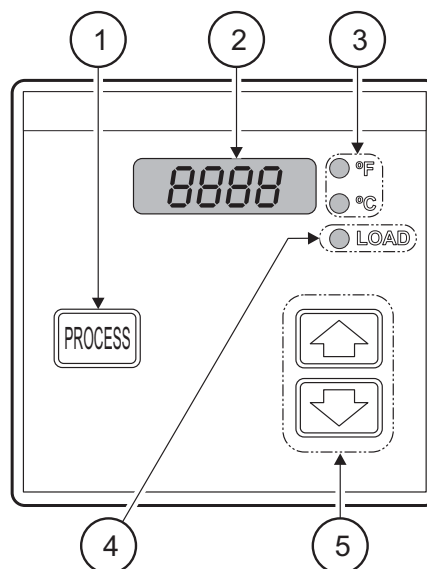
In the absence of a drawer warmer appliance, the WVF-886 is equipped with a storage cabinet in the base. This single cabinet has two doors.

1. The optional drawer warmer unit is a Wells RW-26HD or RWT-26HD two-drawer roll warmer unit.
2. The drawer warmer has two individually controllable sections.
 - a. Control of RW-style unit is via bulb and capillary thermostat with SPST switch.
 - b. Control of RWT-style unit is via electronic controller.
3. Each section is heated by a single element of roughly rectangular configuration.
4. Drawer warmer is powered by the drawer warmer relay
5. Optional dial thermostat may be located on either or both drawer sections.
6. Digital controller will replace thermometer-equipped units in new production. Thermometer-equipped units are to become obsolete.

DRAWER WARMER SECTION - CONTROL MODULE for RWT- STYLE UNITS

CONTROL MODULE

| ITEM | DESCRIPTION |
|------|--|
| 1 | PROCESS Key: Press to view actual temperature of cavity. |
| 2 | 4 Character LED Display: Normally shows SETPOINT temperature. |
| 3 | °F or °C Indicator: Glow to indicate if unit is configured for degrees Fahrenheit or degrees Celsius. |
| 4 | LOAD Indicator: Glow when heating element is energized. |
| 5 | Increment and Decrement Keys: Press UP arrow to increase Press DOWN arrow to decrease |



SET SETPOINT TEMPERATURE

Press an arrow key:

UP arrow to increase

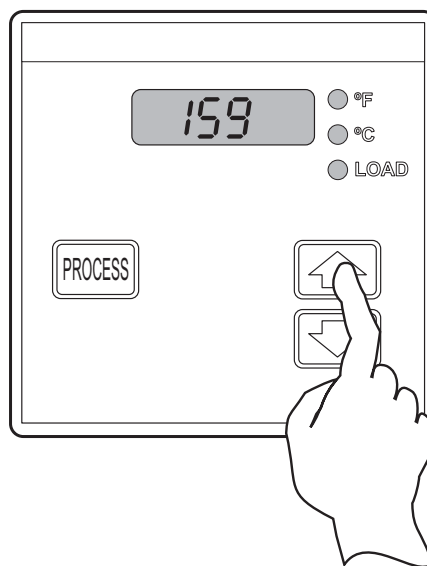
DOWN arrow to decrease

Release key when desired setpoint temperature is displayed.

Reading is locked into memory 3 seconds after last key stroke.

Minimum setpoint is 140°F (60°C)

Maximum setpoint is 250°F (121°C)



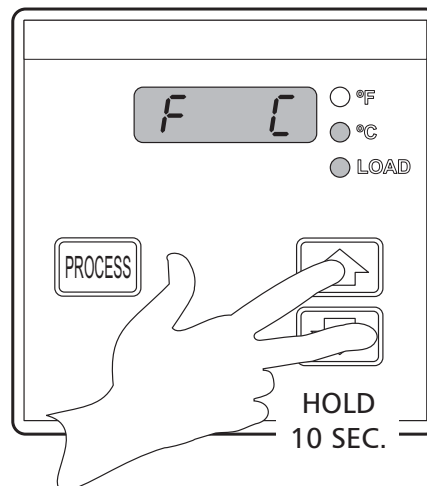
CHANGE DISPLAY MODE (°F or °C)

Press and hold UP arrow and DOWN arrow keys for 10 seconds.

Release keys when display reads F C.

Within 3 seconds, press UP arrow or DOWN arrow key until desired indicator (°F or °C) glows.

The new value will lock into memory 3 seconds after last keystroke.



DRAWER WARMER SECTION - TROUBLESHOOTING SUGGESTIONS

| SYMPTOM | POSSIBLE CAUSE | SUGGESTED REMEDY |
|-------------------------------------|--|---|
| No lights or heat (both drawers) | Hood power switch not "ON" | Press power switch to "ON" NOTE: Drawer warmer is energized any time hood power switch is "ON" and Ansul® system is ready. Hood need not be operating. |
| No heat (one drawer) | Temperature control not set | Set for desired temperature. |
| | Damaged thermostat or heating element (RW-style units) | Inspect thermostat, heating element, wiring and connections. Repair/replace as necessary. |
| | Damaged controller or temperature sensor (RWT-style units) | Inspect controller, temperature sensor, wiring and connections. Repair/replace as necessary. |
| Runaway temperature (one drawer) | Damaged thermostat or thermobulb capillary tube (RW-style units) | Inspect cap tube for kinks or breaks. Replace thermostat. |
| | (RWT-style units) | Unlikely to fail "hot" due to controller or sensor malfunction. Inspect for shorted wiring. |
| Food dries out | Humidity control (air vent) not set | OPEN air vent for dry operation. CLOSE air vent for moist operation. |
| | Water in pan evaporated or low | Add water to pan. |
| Food gets soggy | Food contacting water | Use a Humitrol Rack |
| | Water level too high | Water should be no more than 1/2" deep |
| | Humidity control (air vent) not set | OPEN air vent for dry operation. CLOSE air vent for moist operation. |
| Drawer falls open | Drawer latch catch roller not extended before closing drawer | Be sure catch roller is extended before installing drawer. |
| | Drawer latch damaged | Replace drawer latch |
| Drawer falls out when opened | Drawer stop dirty | Clean and lubricate drawer stop |
| | Drawer stop damaged | Replace drawer stop |

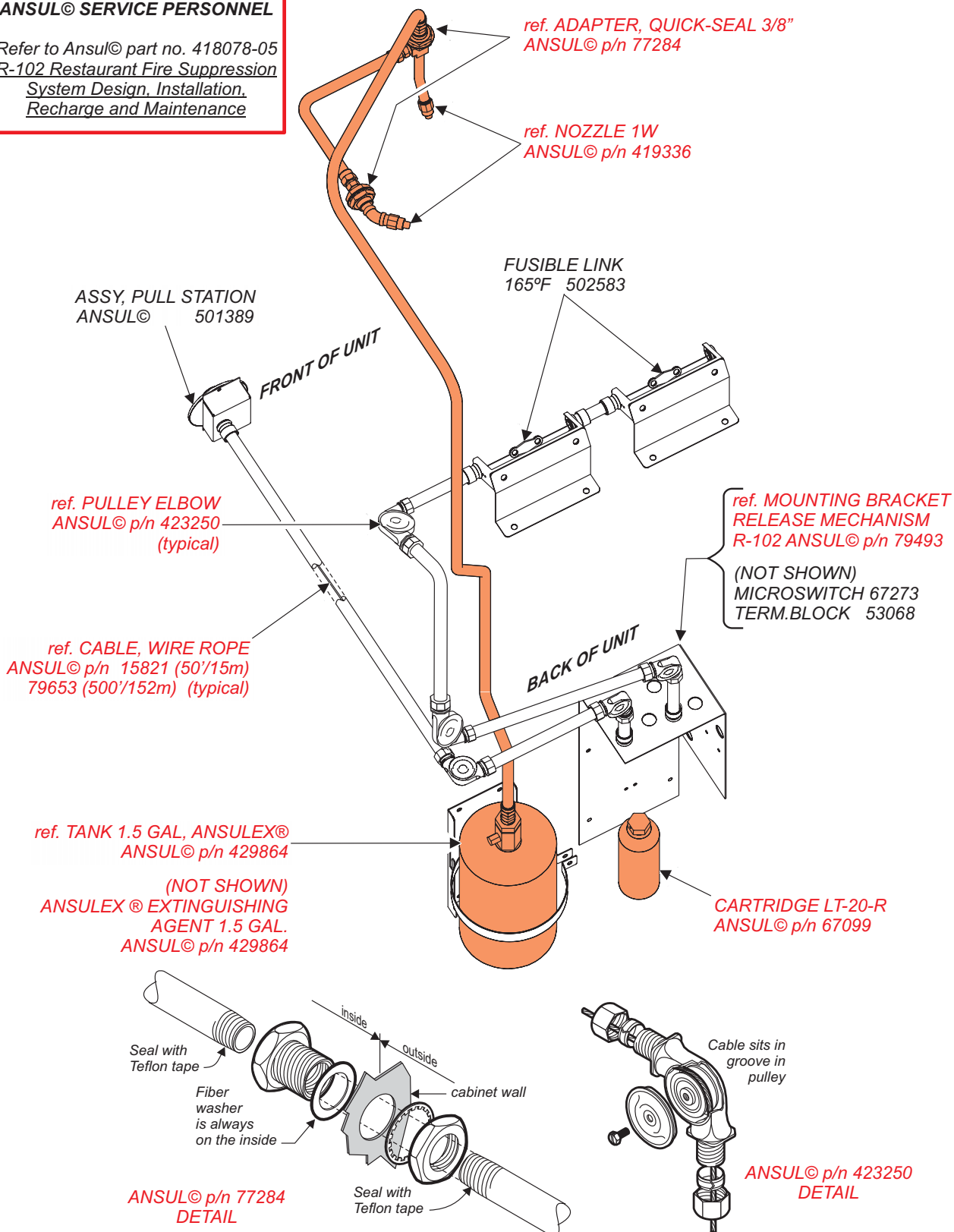
DRAWER WARMER

SV503 SvcManual WWF-886(RW)

PARTS BREAKDOWN for ANSUL® COMPONENTS

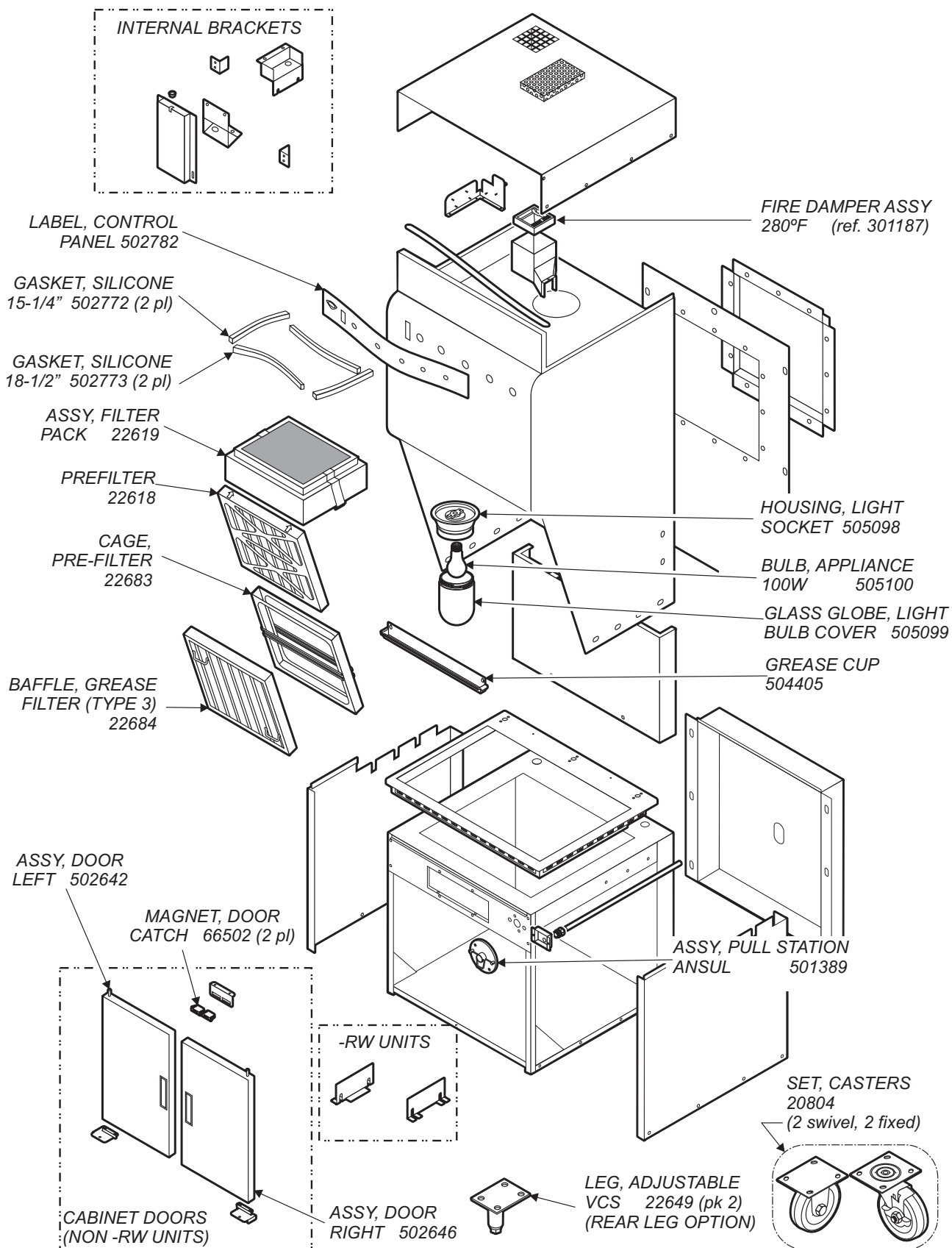
**FOR USE ONLY BY AUTHORIZED
ANSUL® SERVICE PERSONNEL**

Refer to Ansul® part no. 418078-05
R-102 Restaurant Fire Suppression
System Design, Installation,
Recharge and Maintenance



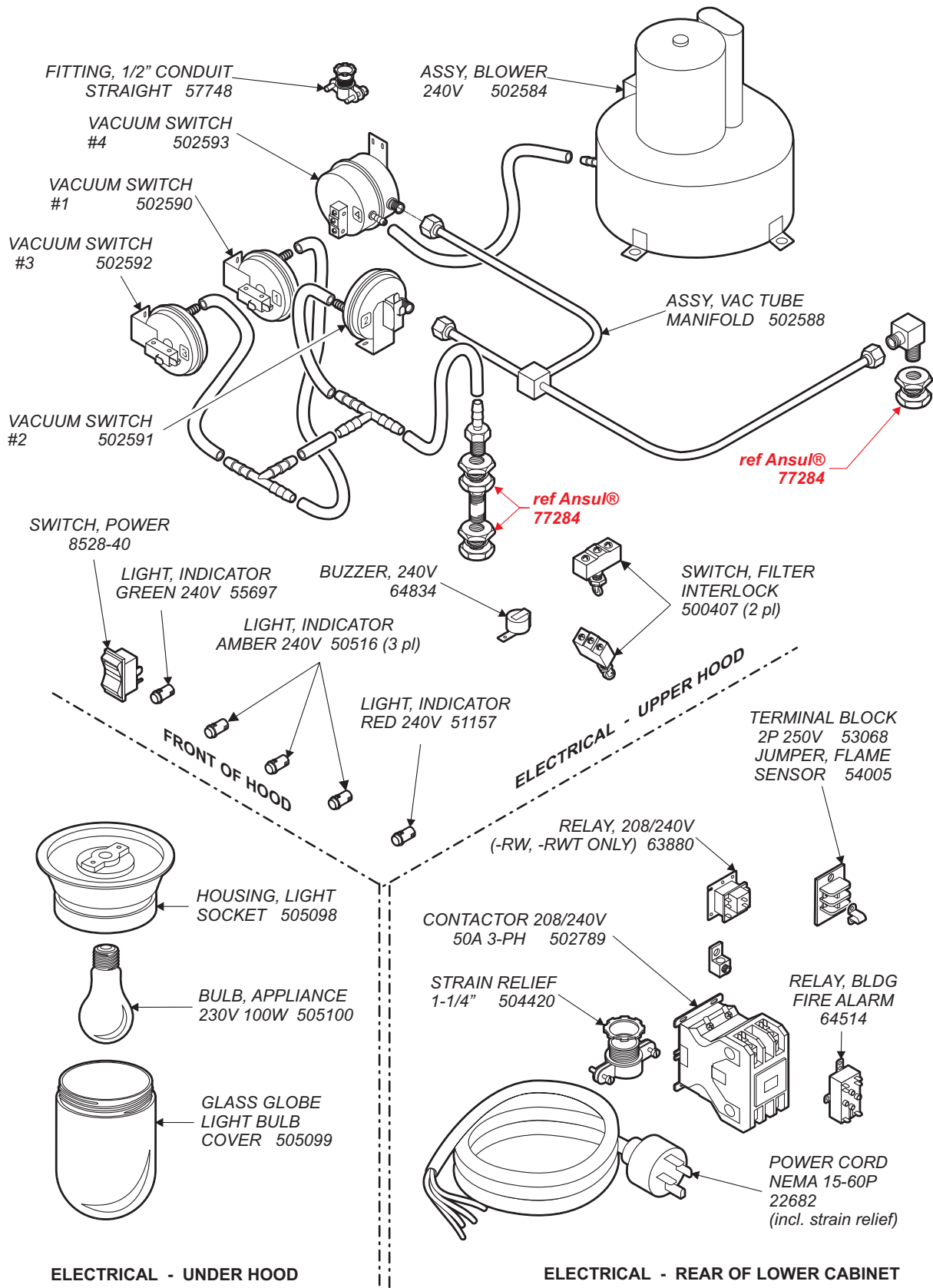
EXPLODED VIEWS

HOOD CABINET COMPONENTS

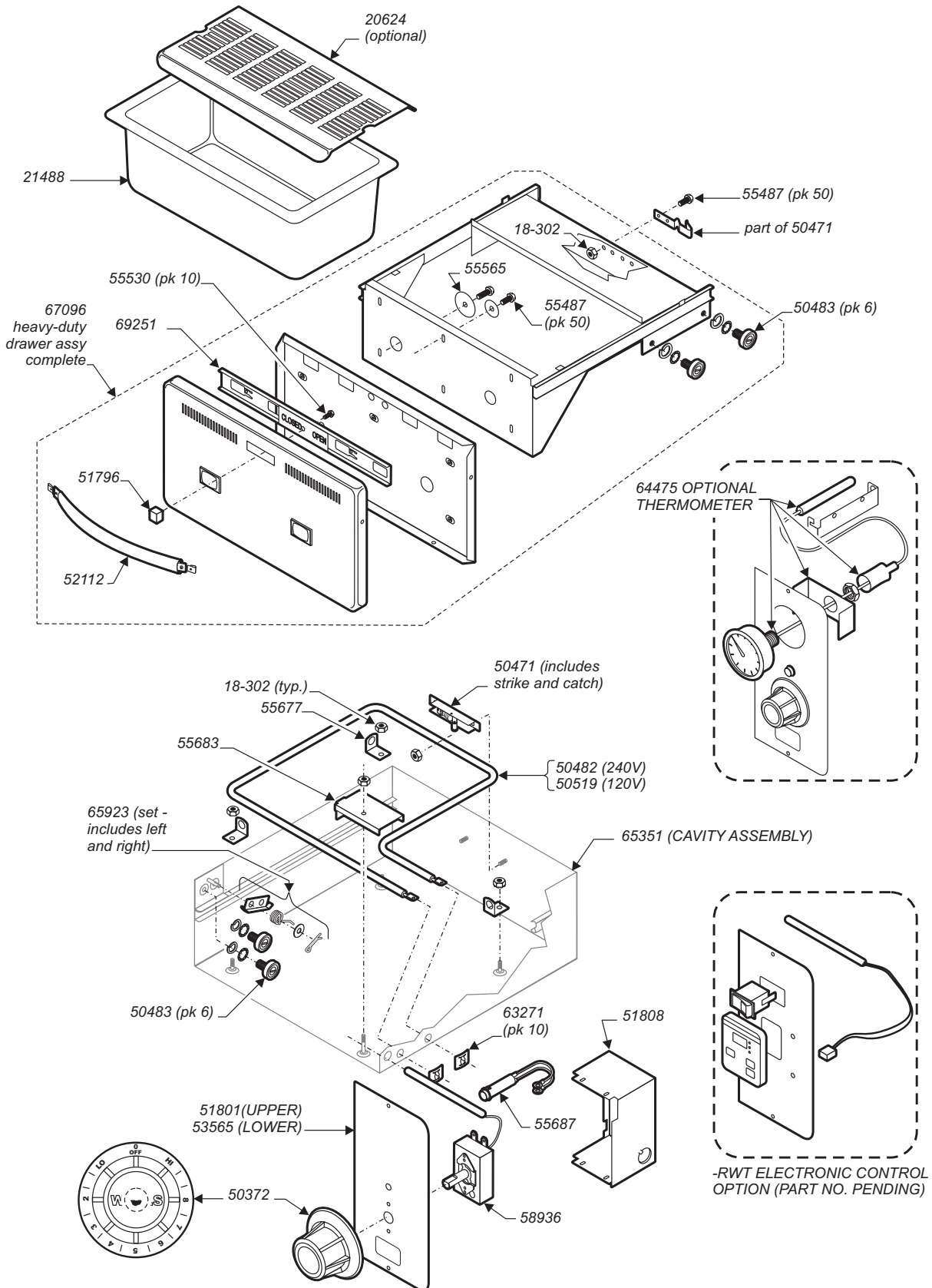


HOOD ELECTRICAL & VACUUM COMPONENTS

EXPLODED VIEWS

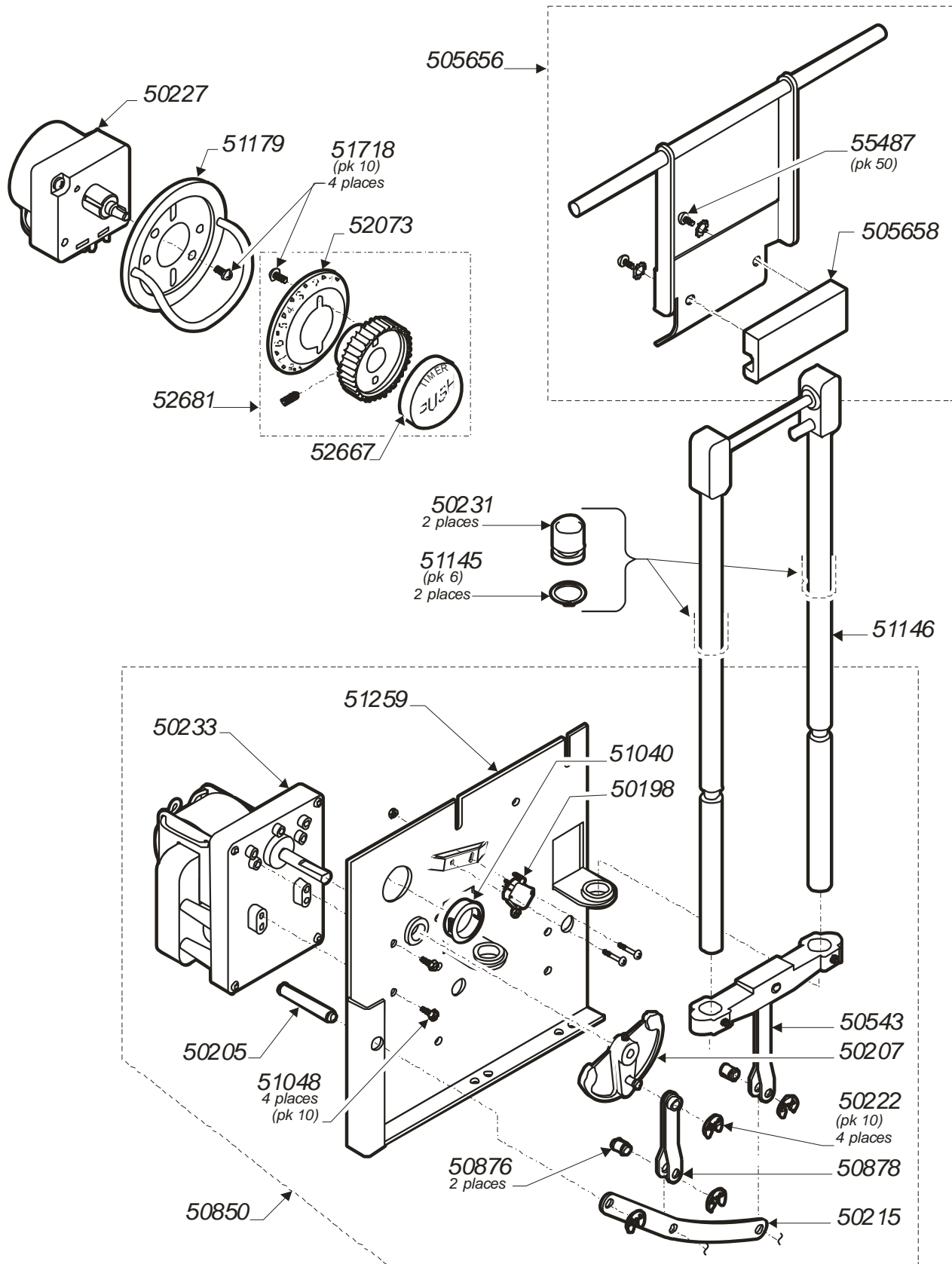


DRAWER WARMER COMPONENTS



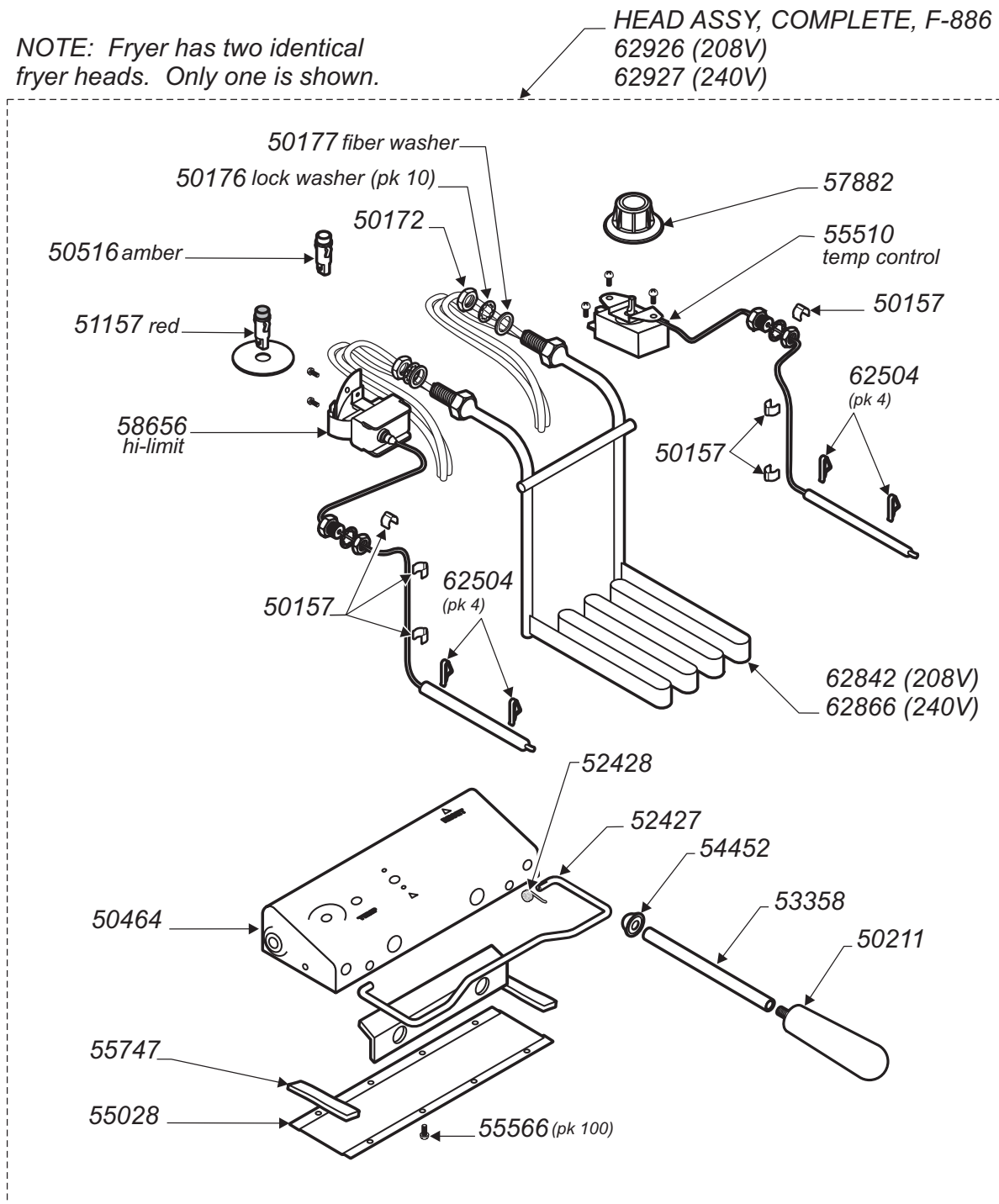
FRYER AUTOLIFT COMPONENTS

EXPLODED VIEWS



FRYER FRYHEAD COMPONENTS

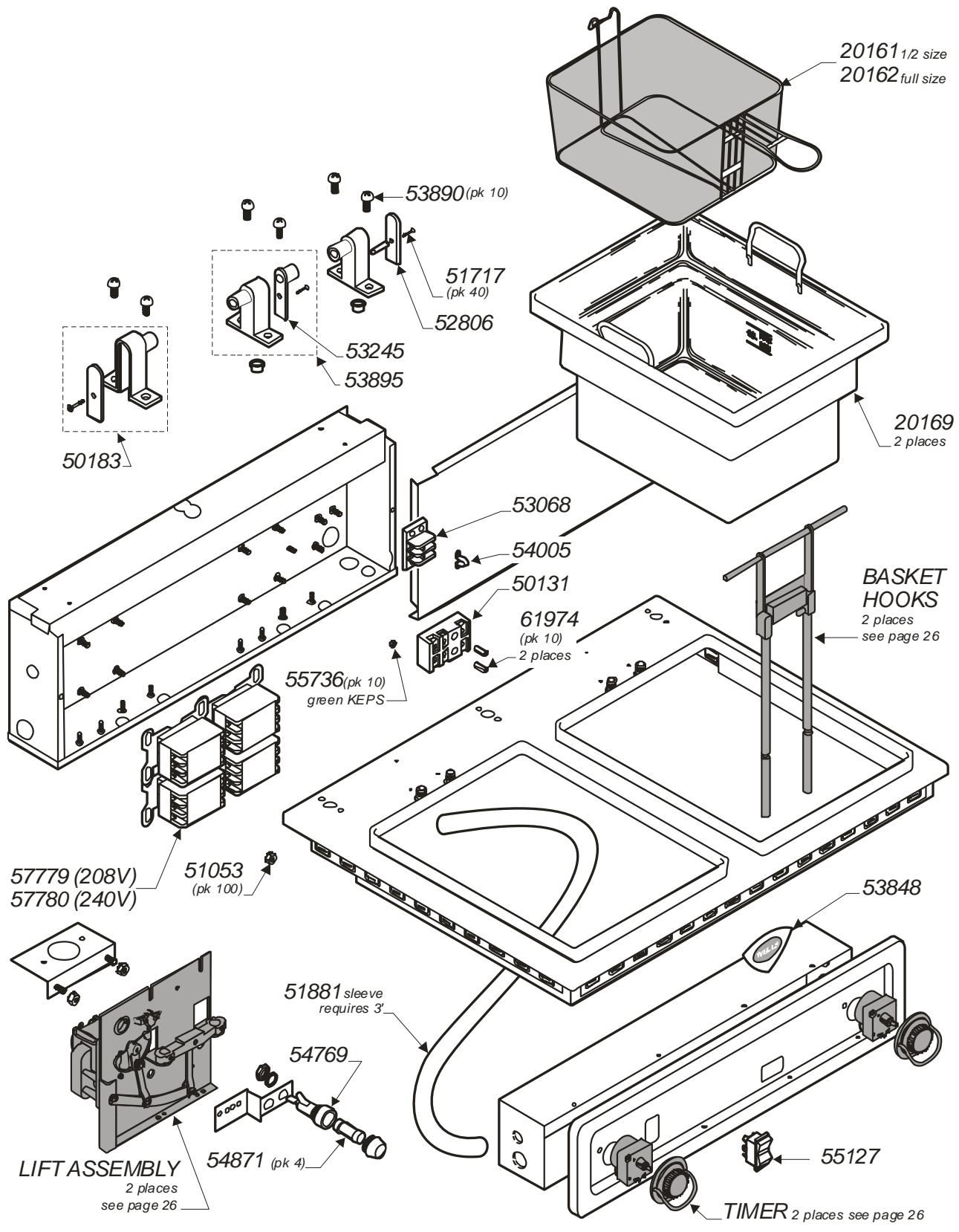
NOTE: Fryer has two identical fryer heads. Only one is shown.



EXPLODED VIEWS

SV503 SvcManual WVF-886(RW)

FRYER CABINET & ELECTRICAL COMPONENTS

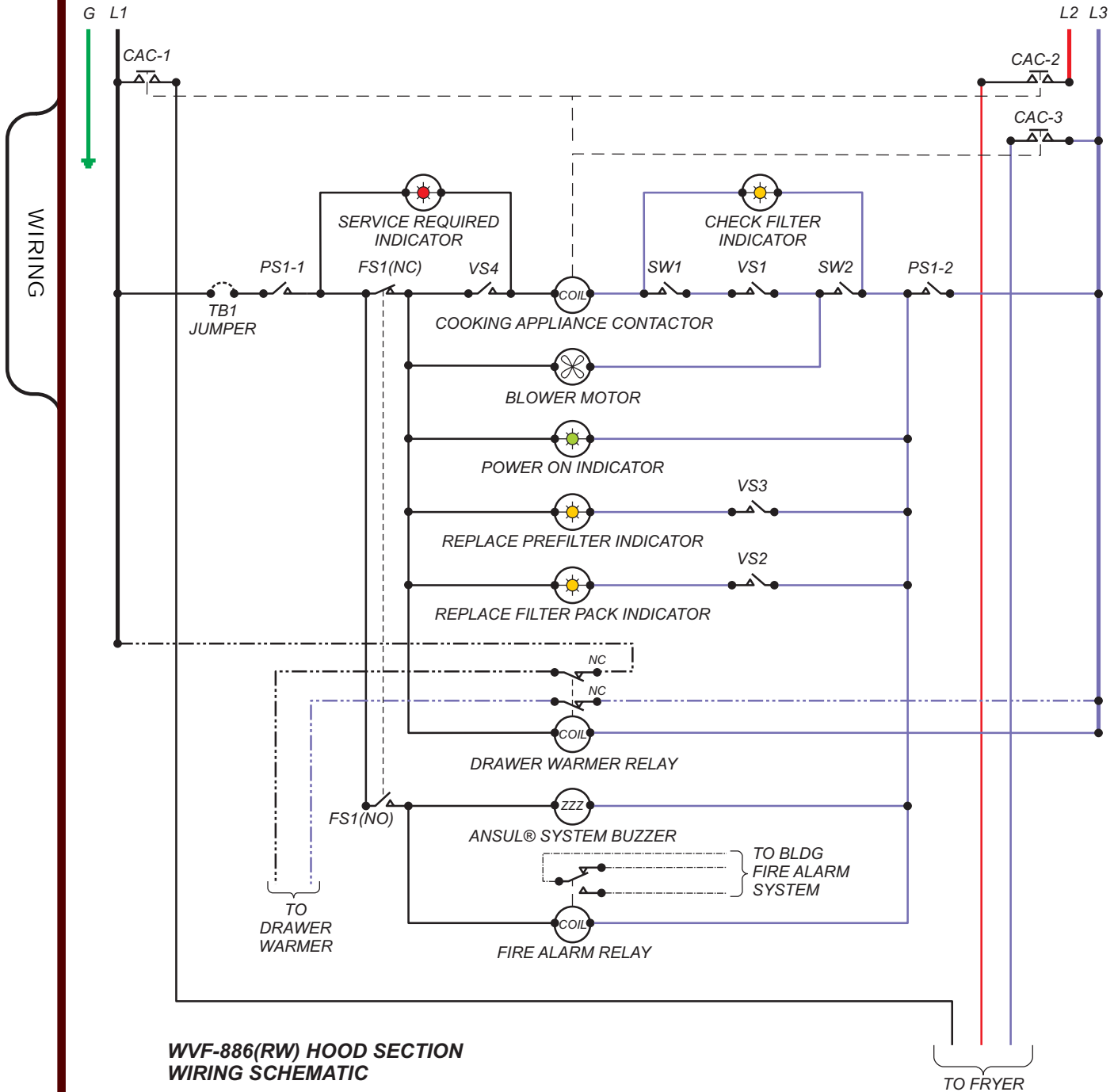


SV503 Syst/Manual WVF-886(RW)

EXPLODED VIEWS

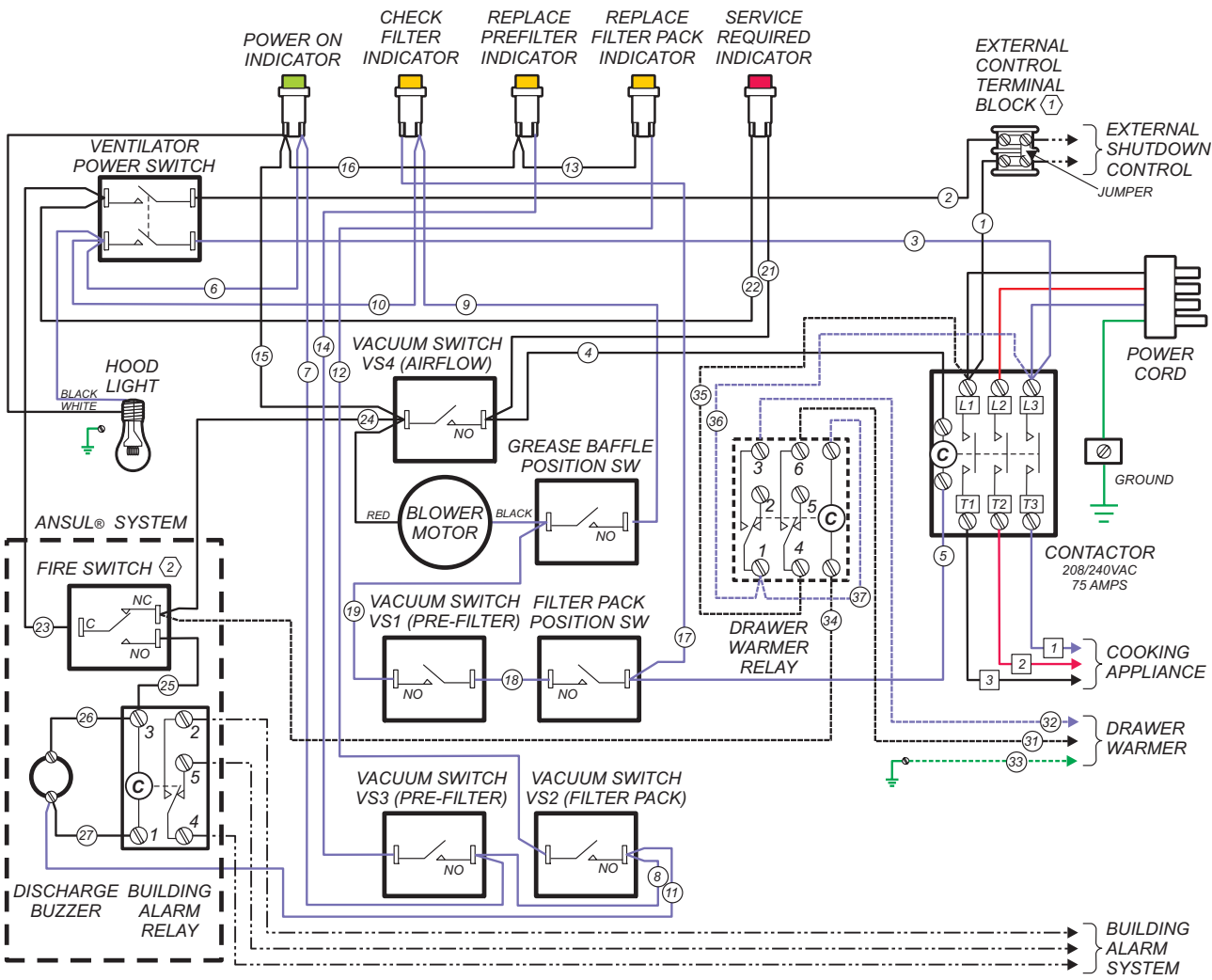
WIRING SCHEMATIC

HOOD SECTION



WIRING DIAGRAM

HOOD SECTION



NOTES

1. REMOVE JUMPER WHEN USING EXTERNAL CONTROL.
IMPORTANT:
DO NOT CONNECT ANY POWER TO EXTERNAL CONTROL TERMINAL BLOCK!
2. FIRE SWITCH SHOWN WITH ANSUL® SYSTEM CHARGED AND COCKED

| MODEL | VOLTS 60Hz | 3ø AMPS | | | 1ø AMPS | WATTS |
|-------------------------|---------------|---------|----|----|------------|-------|
| | | L1 | L2 | L3 | | |
| WVF-886 | 208V | 33 | 32 | 33 | 58 | 12000 |
| | 240V | 29 | 28 | 29 | 50 | 12000 |
| WVF-886RW WVF-886RWT | 208V | 37 | 32 | 37 | 61 | 12720 |
| | 240V | 29 | 28 | 29 | 54 | 12900 |

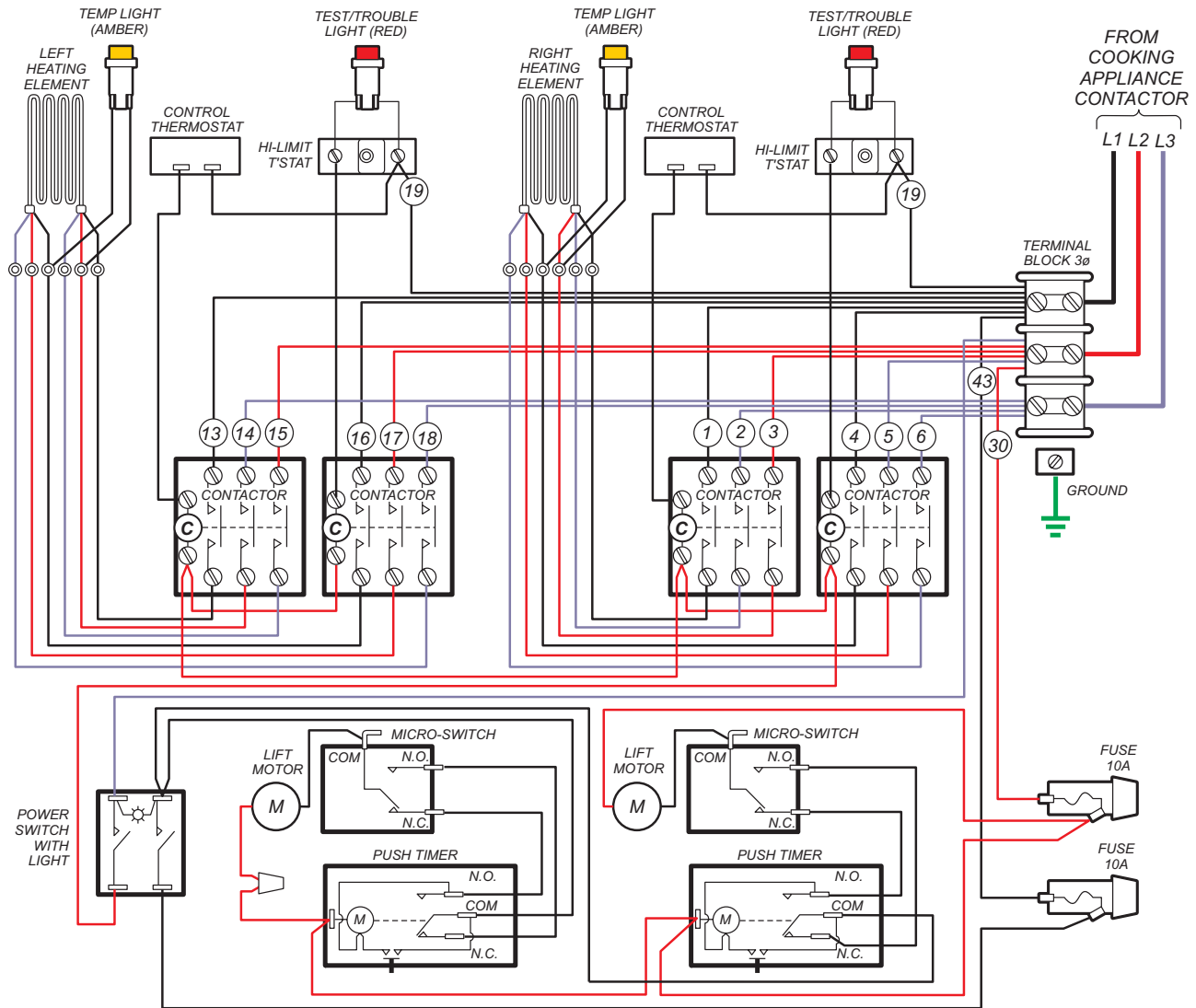
from part no. 302802 issue J

FRYER AND GRIDDLE SECTIONS



WIRING DIAGRAM

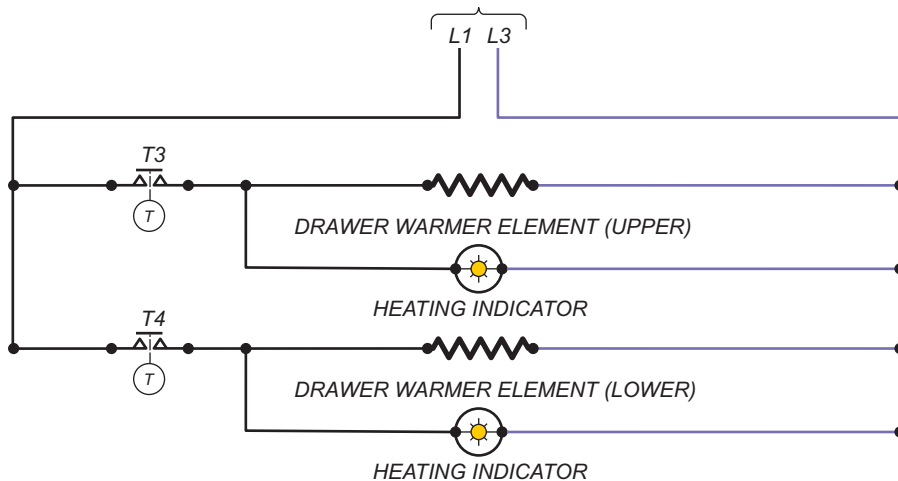
FRYER AND GRIDDLE SECTIONS



WIRING DIAGRAM F-886
from part no. 307501

WIRING SCHEMATIC

DRAWER WARMER SECTION (RW-STYLE)

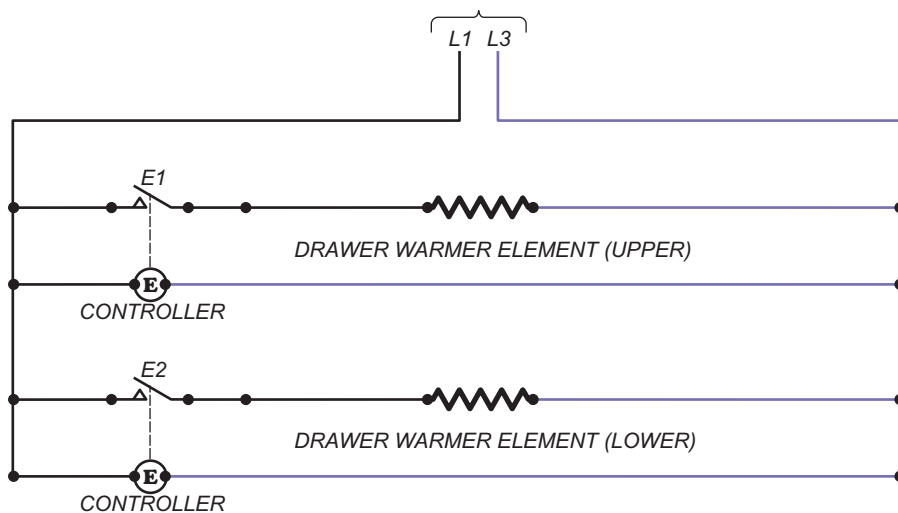


WVF-886RW DRAWER WARMER SECTION WIRING SCHEMATIC

LEGEND

T3, T4 = DRAWER WARMER THERMOSTAT

DRAWER WARMER SECTION (RWT-STYLE)



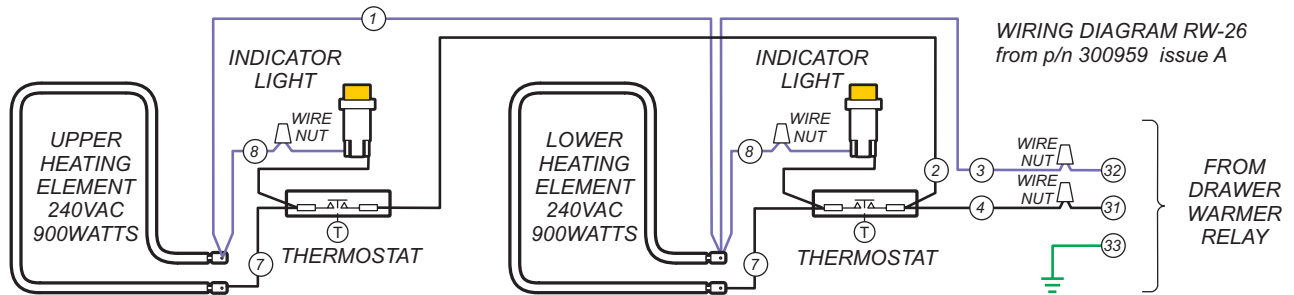
WVF-886RWT DRAWER WARMER SECTION WIRING SCHEMATIC

LEGEND

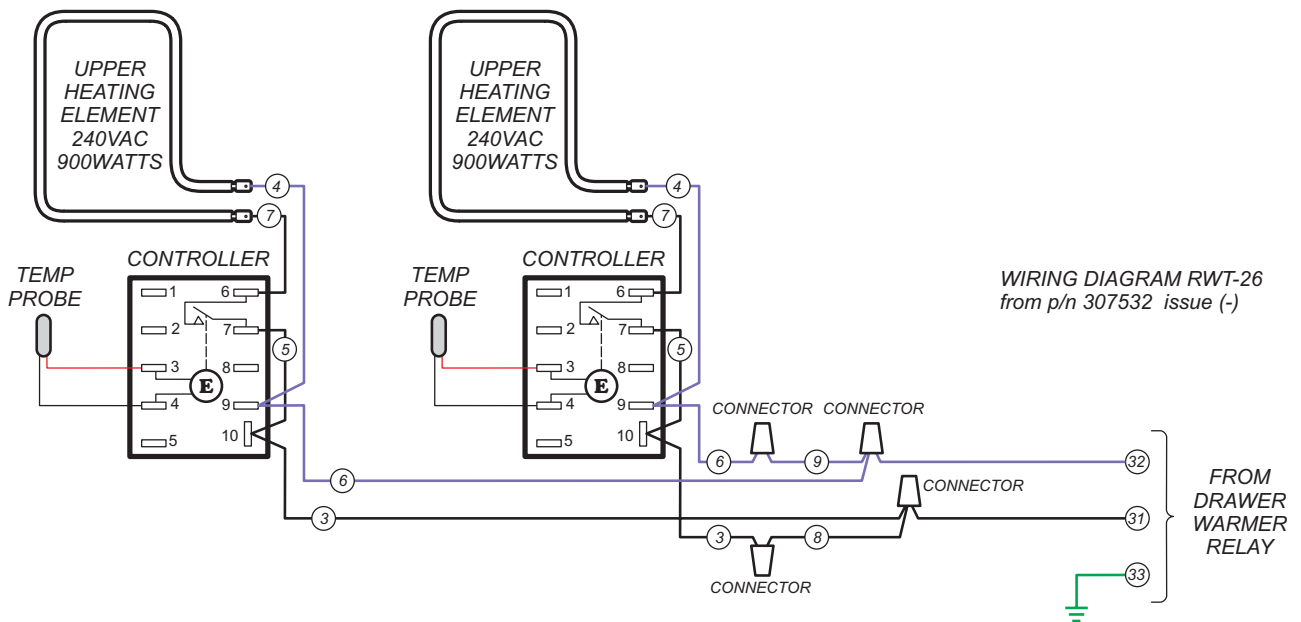
E1, E2 = DRAWER WARMER TEMPERATURE
CONTROLLER N.O. CONTACTS

WIRING DIAGRAM

DRAWER WARMER SECTION (RW-STYLE)



DRAWER WARMER SECTION (RWT-STYLE)



MSDS - ANSULEX™ Low pH FIRE SUPPRESSION MEDIA

ANSUL®ANSUL INCORPORATED
MARINETTE, WI 54143-2542**MATERIAL SAFETY DATA SHEET****ANSULEX Low pH**

QUICK IDENTIFIER (In Plant Common Name)

| | | | |
|----------------------|--|--------------------------|--|
| Manufacturer's Name: | ANSUL INCORPORATED | Emergency Telephone No.: | CHEMTREC (800) 424-9300 or (703) 527-3887 |
| Address: | One Stanton Street, Marinette, WI 54143-2542 | Other Information Calls: | (715) 735-7411 |
| Prepared By: | Safety and Health Department | Date Prepared: | February 1, 1999 |

SECTION 1 - IDENTITY

| | | | |
|---|--|------------------|---------|
| Common Name (Used on Label): (Trade Name and Synonyms) | ANSULEX Low pH Liquid Fire Suppressant | CAS No.: | N/A |
| Chemical Name: | N/A This is a Mixture | Chemical Family: | Mixture |
| Formula: | N/A | | |

SECTION 2 - INGREDIENTS

| PART A - HAZARDOUS INGREDIENTS | | | | |
|---|--------------|-----------|-----------|---|
| Principal Hazardous Component(s) (chemical and common name(s)): | Wt. % | CAS No. | ACGIH TLV | Acute Toxicity Data |
| None | N/A | N/A | N/A | N/A |
| | | | | |
| | | | | |
| | | | | |
| | | | | |
| PART B - OTHER INGREDIENTS | | | | |
| Other Component(s) (chemical and common name(s)): | Wt. % | CAS No. | ACGIH TLV | Acute Toxicity Data |
| Proprietary Mixture of Organic and Inorganic Salts | 48.0 - 50.0 | N/A | N/E | NDA |
| Phosphoric Acid | 0.2 | 7664-38-2 | N/E | NDA |
| EDTA | 0.65 | 64--02-8 | N/E | NDA |
| Yellow-Green Fluorescent Dye | 0.011 | 518-47-8 | N/E | Oral LD ₅₀ (rat) 6800 mg/kg |
| Water | Approx. 50.0 | 7732-18-5 | N/E | NDA |
| | | | | |

SECTION 3 - PHYSICAL AND CHEMICAL CHARACTERISTICS (Fire and Explosion Data)

| | | | | | |
|-------------------------------------|--|--|--------------------------|--------------------------------------|----------------|
| Boiling Point: | 113°C | Specific Gravity (H ₂ O=1): | 1.33 | Vapor Pressure (mm Hg): | Not Determined |
| Percent Volatile by Volume (%): | Approx. 50.0 | Vapor Density: (Air = 1): | 1.03 | Evaporation Rate: (Butyl Acetate=1): | Approx. 0.005 |
| Solubility in Water: | 100% | Reactivity in Water: | Mild exothermic reaction | | |
| Appearance and Odor: | Fluorescent Yellow Colored Liquid, Mild Odor | | | | |
| Flash Point: | None to boiling | Flammable Limits in Air % by Volume: | N/A | Extinguisher Media: | N/A |
| | | | | Auto-Ignition Temperature: | N/A |
| Special Fire Fighting Procedures: | NONE - THIS IS AN EXTINGUISHING AGENT | | | | |
| Unusual Fire and Explosion Hazards: | None | | | | |

SECTION 4 - PHYSICAL HAZARDS

| | | | |
|---------------------------------------|---|----------------------|-----|
| Stability: | Unstable <input type="checkbox"/> Stable <input checked="" type="checkbox"/> | Conditions to Avoid: | N/A |
| Incompatibility (Materials to Avoid): | Reactive Metals, ClF ₃ , electrically energized equipment, any material reactive with water. | | |
| Hazardous Decomposition Products: | Not established, acid fumes. | | |
| Hazardous Polymerization: | May Occur <input type="checkbox"/> Will Not Occur <input checked="" type="checkbox"/> | Conditions to Avoid: | N/A |

DOCUMENTATION

SV503 SvManual WVF-886(RW)

MSDS - ANSULEX™ Low pH FIRE SUPPRESSION MEDIA

SECTION 5 - HEALTH HAZARDS

ANSULEX Low pH (continued)

| | | | |
|--|---|--|--|
| Threshold Limit Value: | None Established | | |
| Routes of Entry: Eye Contact: | Irritant | | |
| Skin Contact: | Irritant | | |
| Inhalation: | Not an expected route of entry. Can be irritating to mucous membranes. | | |
| Ingestion: | Irritating to mucous membranes. Acute Oral LD ₅₀ (Sprague-Dawley rats) 825.5mg/kg. | | |
| Signs and Symptoms: | Acute Exposure: Material irritates skin, eyes, and mucous membranes. Chronic Exposure: None known. | | |
| Medical Conditions Generally Aggravated by Exposure: | None known. | | |
| Chemical Listed as Carcinogen or Potential: | National Toxicology Program: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> | I.A.R.C. Monographs: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> | OSHA Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> |

SECTION 6 - EMERGENCY AND FIRST AID PROCEDURES

| | |
|---------------|--|
| Eye Contact: | Flush and irrigate with water for 15 minutes while holding eyelids open. If irritation persists, seek medical attention. |
| Skin Contact: | Wash thoroughly with soap and water. If irritation persists, seek medical attention. |
| Inhalation: | Fresh air if symptoms occur. If irritation persists, seek medical attention. |
| Ingestion: | Dilute by drinking large quantities of water. |

SECTION 7 - SPECIAL PROTECTION INFORMATION

| | | | |
|---|---|-----------------------|--|
| Respiratory Protection (Specify Type): | N/A | | |
| Ventilation: | Local Exhaust: N/A | Mechanical (General): | N/A |
| Protective Gloves: | Rubber gloves for spill/leak | Eye Protection: | Chemical goggles recommended during spill/leak procedures. |
| Other Protective Clothing or Equipment: | Eye wash and safety showers are good safety practice. | | |

SECTION 8 - SPECIAL PRECAUTIONS AND SPILL/LEAK PROCEDURES

| | |
|--|---|
| Precautions to be taken in Handling and Storage: | Store in original container. Keep tightly closed. Keep separate from acid. |
| Other Precautions: | See incompatibility information in Section 4. |
| Steps to be taken in Case Material is Released or Spilled: | Stop leaks. Contain spills. Remove as much as possible. Place in closed container for proper disposal. Wash spill area with large amounts of water to remove traces and neutralize. |
| Waste Disposal Methods: | Dispose of in compliance with local, state and federal regulations. |

HAZARDOUS MATERIAL IDENTIFICATION SYSTEM

HAZARD INDEX

| | |
|-------------------|----------------|
| 4 SEVERE HAZARD | 0 HEALTH |
| 3 SERIOUS HAZARD | 0 FLAMMABILITY |
| 2 MODERATE HAZARD | 0 REACTIVITY |
| 1 SLIGHT HAZARD | |
| 0 MINIMAL HAZARD | |

N/A = Not Applicable NDA = No Data Available N/E = Not Established

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Form No. F-90160-6

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SV503 SvcManual WVF-886(RW)

DOCUMENTATION

Inspection shall be conducted on a monthly basis in accordance with the manufacturer's Operation Manual. At a minimum, this inspection shall include verification of the following:

WELLS BLOOMFIELD, LLC

VENTILATOR HOOD OWNERS MONTHLY INSPECTION LOG

| OPERATION | AGENT / DATE | | | | | | | | | | | |
|--|--------------|--|--|--|--|--|--|--|--|--|--|--|
| | | | | | | | | | | | | |
| Extinguishing system components: In proper place and (visually) in good order | | | | | | | | | | | | |
| Manual pull station actuators for fire suppression system are unobstructed | | | | | | | | | | | | |
| The maintenance log is in place and up to date | | | | | | | | | | | | |
| No obvious physical damage or condition exists that might prevent operation of the fire suppression system | | | | | | | | | | | | |
| The nozzle blow-off caps are in place and in good condition | | | | | | | | | | | | |
| The hood, duct and protected cooking appliance have not been replaced, modified or relocated | | | | | | | | | | | | |
| Clean plenum GREASE BAFFLE and BLOWER (max. interval: 3 months) | | | | | | | | | | | | |
| Change PRE-FILTER and FILTER PACK (as required) | | | | | | | | | | | | |

| OPERATION | | AGENT / DATE | | | | | | | |
|---|--------------------|--------------|--|--|--|--|--|--|--|
| Clean and inspect discharge nozzle in plenum BEFORE filters Max. interval: 6 months | | | | | | | | | |
| Clean and inspect discharge nozzle in plenum AFTER filters Max. interval: 6 months | | | | | | | | | |
| Inspect fire suppression fuse links, all releasing devices for actuation, fire suppressant tank liquid level Max interval: 6 months (discharge of fire suppressant not a part of this test) | | | | | | | | | |
| Inspect fire suppression hoses, plumbing and tank for obstructions and any conditions such as, but not limited to, corrosion and pitting. Max. interval: 6 months | | | | | | | | | |
| Inspect and test all filter interlocks Max. interval: 6 months | | | | | | | | | |
| Replace two (2) fire suppression links at cooking appliance: each link is rated @ 165°F Max interval: 12 months | Log TEMP | | | | | | | | |
| | Log Mfg DATE Stamp | | | | | | | | |
| Replace fire damper fusible link: rated @ 280°F Max interval: 12 months | Log TEMP | | | | | | | | |
| | Log Mfg DATE Stamp | | | | | | | | |

THIS MAINTENANCE LOG MUST BE KEPT IN A PROTECTIVE COVER PERMANENTLY ATTACHED TO THE APPLIANCE

Log all repairs and recommendations on reverse side. Any repairs, other than replacement of factory authorized parts, to the fire suppression plumbing system must be subject to hydrostatic pressure testing.

IMPORTANT: WELLS BLOOMFIELD, LLC PROPRIETARY INFORMATION.
DISSEMINATION OF THIS INFORMATION TO ANYONE OTHER THAN
WELLS AUTHORIZED SERVICE AGENTS IS STRICTLY PROHIBITED.
TECHNICAL CONTENT OF THIS MANUAL IS DESIGNED FOR
USE BY QUALIFIED PROFESSIONAL TECHNICIANS ONLY.



Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association



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